



PLANETA

FRAPPATO DOC Vittoria

Planeta is a Journey through Sicily which begins at Sambuca di Sicilia, on the estate which the Planeta family has owned since the 1600s. Here on Italy's most enchanting island, three enthusiastic young Sicilians, Alessio, Francesca and Santi Planeta, began their winemaking venture in the mid-1980s. Years were spent matching the extraordinarily diverse Sicilian soils with both indigenous and international varieties. Careful research were rewarded when Planeta wines were met with immediate critical acclaim when introduced in the U.S. market in the late 1990s.

The name Frappato most likely originates from the mispronunciation of the adjective "Fruity" to indicate the variety's most prevalent characteristic. Frappato is a variety which is presently only grown in Vittoria, Sicily. It is characterized by a wide aromatic range consisting of elegant hints of flowers and cherry, along with soft tannins. The territory of Cerasuolo has a microclimate and a well-defined terroir with unique red sandy soil as well as substantial heat variations between night and day that contribute to all of the variety's particular qualities.

Planeta Frappato is produced from a rare and exclusive grape variety, cultivated on a small number of hectares, growing to its full potential in the red sand of Vittoria, near the sea. An aromatic and approachable red wine, a perfect combination of tradition and innovation.

PRODUCTION AREA

Country: Italy
Region: Dorilli Winery, Vittoria, Sicily
Appellation: DOC Vittoria

GRAPE VARIETIES

100% Frappato

PRODUCTION TECHNIQUES

De-stemming followed by 12 days maceration, after racking, malolactic fermentation in stainless steel. Ready to drink upon release, but can be kept for 2-3 years.

DESCRIPTION

Color: Ruby red with violet hues

Aroma: Characteristically floral with notes of rose, citrus and red fruit. Sprightly and agile, well-balanced and light.

Taste: With a hint of spice, this wine is soft and full-bodied with balsamic undertones

ANALYSIS

Alc.: 13.5% TA: 5.78 g/L pH: 3.65

SERVING SUGGESTIONS

Extraordinarily versatile, Frappato pairs well with Italian classics like spaghetti with bolognese sauce and lasagna. It is also ideal for more casual dishes like burgers and pizza. Enchanting with fresh and soft cheeses or with mushroom and onion soup.

BOTTLE SIZES

750 ml

