



## FRAPPATO



**COUNTRY** Italy  
**REGION** Sicily  
**GRAPES** 100% Frappato

**APPELLATION** Sicilia IGT  
**WINEMAKER** Domenico De Gregorio

### BACKGROUND

Mandarossa wines were born out of a mission for excellence when a team of industry experts joined forces to create high quality wines of both indigenous and international varieties from Sicily to introduce to the world. This team of experts identified top estates that yield the best quality and worked closely with select growers to deliver the truest and highest valued expression of the selected varieties offered by Mandarossa wines. Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines. Mandarossa Frappato is fruity and lush. Grown in the sandy dunes typical of southwest Sicily, at 820 feet above sea levels, in a climate that allows for warm days and breezy nights, giving this wine a vibrant ruby color with intriguing aromas of red berries and sweet spices.

### PRODUCTION AREA

Menfi, Southwest coast of Sicily

### DESCRIPTION

**COLOR:** The wine has an intense ruby red color with shades of purple.

**NOSE:** Intriguing aromas of red berries and sweet spices.

**TASTE:** Lush and savory.

### VINIFICATION

The grapes are harvested the second week of September. After de-stemming and soft pressing, the grapes are left to macerate for 6-8 days in steel tanks at 71-77 degrees Fahrenheit. After drawing off the lees, the wine is left to mature for 8 months in steel vats.

### ANALYSIS

Alcohol: 13% TA: 5.3 pH: 3.36 RS: 3.3

### SERVING SUGGESTIONS

It is a very versatile wine, perfect with appetizers, fish soups, vegetable omelets and grilled chicken.

### BOTTLE SIZES

750 ml



 **Vegan**  **Gluten Free**