

# TARENI FRAPPATO TERRE SICILIANE IGT

*A fruit-driven red wine perfect served cool and with scents of spices.*



## GRAPE VARIETY

Frappato

## TERRITORY OF ORIGIN

Province of Trapani

## TERROIR

**Soil composition:** clayey, gravelly soils.

**Altitude:** 80 m above sea level.

**Climate:** Mediterranean, mild winters, limited rainfall, very hot and windy summers.

## VINIFICATION AND AGEING

Harvest period starting from the first ten days of September. Partial maceration at low temperature followed by temperature controlled fermentation. 4 months of ageing in stainless steel.

## TASTING NOTES

**Colour:** bright red.

**Aroma:** moderately intense with pleasant notes

of tobacco, cherry and strawberry, and slight spicy hints.

**Flavour:** moderately fresh and persistent, with a well absorbed tannin.

## PAIRING

Should be tasted fresh at a temperature of 12°-16°C, paired with white meats, such as grilled chicken or rabbit cacciatora it also surprises paired with fish gravy or tuna steak.

## ALCOHOL CONTENT

13% by Vol.