



SETTE AJE
FRAPPATO



TECHNICAL SHEET

Denomination:	Terre Siciliane – Protected Geographical Indication PGI
Production Area:	Middle Sicily (Ag)
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Frappato
Blend of Grapes:	Frappato 100 %
Training System:	Cordon spur pruning, with wooden stakes and stainless steel wires
Vines per Hectare:	About 4.000 vines per hectare
Yield per Hectare:	About 90 Quintals
Yield per Vine:	About 2,3 Kg
Vinification:	The grapes are de-stemmed and crushed, the fermentation is at a controlled temperature of 28-29 °C in stainless steel tank for 5-6 days of maceration on the skins; malolactic fermentation in stainless steel vats
Ageing:	The wine age for about 6 months in stainless steel tanks. Bottle refining for at least 3 more months follows.

ANALYTICAL DATA

Alcoholic Content:	13,5 %
Total Acidity:	5,2
Residual Sugars:	< 1 g/l

ORGANOLEPTIC FEATURES

Color:	Intense ruby red with purple nuances
Bouquet:	Nose: well defined notes of red berries with a perfect fusion of spices, black pepper, liquorice and cloves. Palate: wide, complex and mouthfilling with well-balanced acidity supporting clear, fruity notes of cassis and blackberries, softened by scents of blood oranges from the Frappato
Serving Temperature:	15-17° C
Suggested Glass Type:	Balloon
Serving Suggestions:	Starters with seasoned and aged cheeses, cold cut. Reccomended with fish dishes
Agging Potential:	4-5 years