

TENUTA VALLE DELLE FERLE

FRAPPATO

A wine with fresh notes and floral and fruity aromas. To be combined with baked pasta and grilled meats.



DENOMINATION OF ORIGIN:

DOC Vittoria

GRAPES:

Frappato 100%

VINES PER HECTARES:

4000 spurred cordon brad in organic conduction.

AVERAGE ANNUAL YIELD:

20q/ha

BOTTLE PRODUCED:

2500

TIPY OF SOIL:

Floodplain origin, mostly sandy clay soil of medium texture, stony rich.

HERVESTING:

By hand with careful selection of the grapes.

WINE MAKING:

Vinified in steel vats with temperature control and with a maceration of about 8-10 days.

AGING:

In steel in contact with the fine lees and 3 months in the bottle.

PAIRING:

First courses based on vegetables, fresh and medium-aged cheeses

ANALYTICAL DATA OF THE WINE:

Alcohol 13,0; total acidity 6,4; pH 3,35