

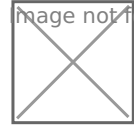
Ti Cuntu Terre Siciliane Frappato Rosato

Tenute Senia

Italy - Sicily - Terre Siciliane IGP

Frappato is a rare native grape of Vittoria and is almost exclusively grown in Eastern Sicily. The vineyards lie on the sides of Mont Iblei at 300 meters above sea level on a south-west exposure. The relatively infertile terrain encourages the concentrated structure with a light color and beautiful aromatics. Irrigation is generally avoided. There are 4,000 plants per hectare. Agriculture is sustainable and no herbicides or pesticides are used and wild herbs fill the vineyard rows.

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Color: Bright salmon pink with garnet reflections

Bouquet: A ripe strawberry, berries, pomegranate, roses and violets fill the bouquet.

Taste: Fresh and berry-filled. The tannins are refined and the acidity lively. The finish is notable and long.

Specifications

Appellation	Terre Siciliane IGP
Varietals	100% Frappato
Agricultural Practices	Sustainable
Soil type	The soil is clay and sand mixed with stones
Vinification	Yield per Hectare: 70/80 quintals per hectare > Vinification: The grapes are soft press and the juice fermented at controlled temperatures in stainless steel tanks with indigenous yeasts. 5 hours maceration on the skins at 10°C. Racking takes place using a horizontal membrane press which allows for a delicate extraction of the must. Aging: 2 months in stainless steel. 1 month in bottle.
Pairings	Excellent with sushi, salamis, seafood, fresh cheeses and light pasta dishes.