

Ti Cuntu Terre Siciliane Frappato Red

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.

Color: Light cherry red with garnet reflections.

Bouquet: A ripe strawberry, black cherry, roses and violets fill the bouquet along with notes of blackberries, raspberries and blueberries.

Taste: Fresh and berry-filled with an intriguing root beer note. 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. 15 days maceration on the skins. Fermentation at 18-20°C with frequent pumping over of the must. Racking takes place using a horizontal membrane press which allows for a delicate extraction of the wine. > Aging: 3 months in stainless steel. 3 months in bottle.
Production	3,000 (9-liter cases)
Pairings	Excellent with cold meats and salamis, seafood and light pasta dishes.



Codes, Weights and Measures

UPC	7 84585 03308 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03308 6
Case Weight	33
Cases/Pallet	50

Layers/Pallet	10
SRP	\$ 28.99 USD 750mL Bottle