Nicosia Frappato, Terre Siciliane IGT [Organic] 2024

INI0082024

Cantine Nicosia

— Sicilia, Italy

A fresh and perfumed example of the Frappato grape from south-eastern Sicily, organically farmed.

Production

Frappato grapes are grown on sandy soil situated 200m above sea level. Grapes are hand picked in September. The grapes undergo maceration and fermentation for 10-15 days at a controlled temperature of between 22-24°C. The wine is aged in stainless steel vats and 2 months in the bottle.

Tasting note

Vibrant, youthful nose of crushed red fruits, redcurrant and wild berries, with hints of earthy spice. Light and refreshing on the palate with juicy red berry and sour cherry characters offset by a burst of fresh acidity and gentle tannins.

Food Match

Enjoy with pasta alla Norma - a classic Sicilian pasta dish with aubergine, ricotta, basil and tomatoes.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Terre Siciliane IGT

Winemaker:
Maria Carella

Grape Varieties:
Frappato 100%

Suitable for:
Vegan

Bottle Barcode:
8001014016614