



SIKELÌA - FRAPPATO ROSATO / DOC SICILIA

From a grape typical and characteristic of Sicily, we obtain this elegant and structured wine that contains the very essence of the homeland to which it is dedicated. The Frappato is enhanced in this modern pink version that highlights the best characteristics of this variety, giving us a riot of aromas and flavours that brings to mind the indigenous colours and aromas of Trinacria.



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TERRITORY / Sicilia Central - Southern Sicily.

CLASSIFICATION / D.O.C.

GRAPE VARIETY / Frappato in purity.

SOIL / Clayey-calcareous.

HEIGHT OF THE VINEYARDS / 400 mt. above sea level.

ORIENTATION / South/South-West.

TRAINING SYSTEM / Espalier, with a density of 4500 vines per hectare.

YIELD / 80 q/hectare.

VINIFICATION AND AGING

The harvest takes place in September and the grapes are picked by hand early in the morning in order to preserve their characteristic aromatic content. In the cellar, we proceed with the destemming and the harvest is subjected to a process of lowering the temperature that precedes a phase of maceration in the press. A soft pressing cycle follows and the must obtained is cold decanted. Alcoholic fermentation is then started in stainless steel tanks at a controlled temperature. After alcoholic fermentation, the wine is decanted and kept in contact with the thin lees until the stage of preparation for bottling begins. After bottling, the wine is aged for two or three months before being marketed.

TECHNICAL SHEET

In the glass it shows a beautiful and delicate pale pink colour. The aromas are fresh and complex, and refer to fruity and floral notes with a subtle mineral note that enriches the bouquet. In the mouth it demonstrates a good structure in which the alcoholic components are perfectly balanced by the great freshness and flavour of the wine. The finish is long and consistent with a pleasant closure that refers to the aromatic notes perceived on the nose.

FOOD PAIRING

A versatile wine in a combination that pairs well with both seafood and meat dishes, such as busiata with eggplant and swordfish, or fettuccine seasoned with porcini mushrooms.

SERVING TEMPERATURE / 12-14° C.

ALCOHOL / 13% vol.

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