

## **RAPPATU FRAPPATO DI VITTORIA DOC 2008 MAGGIO VINI**



production area: Vittoria, (R.G) Sicily, Italy

altitude: 70 m o.s.l.

vineyard orientation: north-south

soil location: sloped

varietal: 100% Frappato

soil composition: red sandy soil

harvest: beginning of September

vinification: 15 days on maceration with the marcs and fermentation at controlled temperatures

cellaring: in stainless steel tanks for three months

refinement: in bottle for three months

alcohol content: 13%

serving temperature: serve at 19 C.

culinary suggestions: fish soups, white meats, veal

### **WINE CHARACTERISTICS**

colour: cherry red

bouquet: smooth and light scents of red berry fruits

palate: dry and fresh

Case format: 6 bottles

Licencee price per bottle \$ 19/ Case \$ 114

Final retail per bottle \$ 20/ Case \$ 120

VINUM  
NOVUM