

Irmàna Bio Frappato

VINTAGE

2023

TYPE

Red wine

DESIGNATION OF ORIGIN

Sicily Controlled Designation of Origin

PRODUCTION AREA

South-central Sicily

GRAPE VARIETY

Organic Frappato

ALTITUDE

More than 200 metres above sea level

GROWING YEAR

The 2023 harvest was marked by little rain in the autumn, with a cool spring marked by heavy rainfall. Temperatures rose steadily from July until harvest, which was slightly delayed due to low spring temperatures

HARVEST

From the first week to the fourth week of September

VINIFICATION

The stalks are removed and the grapes are gently pressed. After a gentle pressing, the grapes are

transferred to the fermenting vat, where the temperature is controlled to initiate alcoholic fermentation and maceration of the skins. After fermenting, the skins are left to macerate in the wine for at least five days. The resulting wine then undergoes a natural malolactic fermentation and is left to rest on its own yeasts in tanks until it is bottled

BOTTLE AGEING

Once it has been bottled, it is kept in the cellars for a month before being put on the market



Tasting notes



Colour

Deep ruby red with purple tinges



Bouquet

Intense notes of strawberry, blackberry and wild sour cherry



Flavour

Aromatic juiciness and freshness abound on the palate. Perfectly balanced taste with aromas of red berries, rich and enveloping on the palate



Wine longevity

More than three years



Alcohol content

12.5% vol.



Pairings

It pairs well with Mediterranean cuisine, pasta pies, grilled meats and medium mature cheeses



Serving temperature

14-16° C



First vintage produced

2022



Formats

75 cl