

## Frappato 2020

### BACKGROUND

Mandarossa wines were born out of a mission for excellence when a team of industry experts joined forces to create high quality wines of both indigenous and international varietals from Sicily to introduce to the world. This team of experts identified top estates that yield the best quality and worked closely with select growers to deliver the truest and highest valued expression of the selected varietals offered by Mandarossa wines. Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines.

### TERROIR & VINTAGE NOTES

Grown in the sandy dunes typical of southwest Sicily, at 820 feet above sea levels, in a climate that allows for warm days and breezy nights.

### WINEMAKING & AGING

The grapes are harvested the second week of September. After destemming and soft pressing, the grapes are left to macerate for 6-8 days in steel tanks at 71-77° F. After drawing off the lees, the wine is left to mature for 8 months in steel vats.

### TASTING NOTES

An intense ruby red color with shades of purple. Intriguing aromas of red berries and sweet spices. Lush and savory.



MANDAROSSA

### ORIGIN

Sicilia IGT, Sicily, Italy

### GRAPE VARIETIES

100% Frappato

### SIZES

750ml

### TECHNICAL DETAILS

ABV: 13%, TA: 5.3, RS: 3.3, Ph: 3.36,

Closure: Cork

### WINEMAKER

Domenico De Gregorio



750ML



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