Rappatu Frappato, DOC, 2023

Maggio Vini



Maggio Vini was founded about 50 years ago and is based outside Vittoria in the southern part of Sicily. They grow indigenous grapes--Catarratto, Nero d'Avola and Frappato as well as international varieties--Cabernet Sauvignon and Pinot Noir in their 123 acres of vineyards.

Rappatu is the Sicilian dialect for Frappato - a rare and ancient grape of Sicily cultivated since the 17th century near the town of Vittoria.

Tasting Notes

Fresh and fragrant with vibrant aromas and flavors of red berry fruit, this cherry-red, medium-bodied wine is dry, with low tannins and good acidity. Pair it lightly chilled with cheese or pasta or try it cellar temperature with white meats.



Region: Sicily

Classification: Terre Siciliane

Area of Production: District of Ragusa

Grape Variety: 100% Frappato

Soil: Red sandy soil

Average Age of Vines: 20-25 years Trellising System: Bush system Production per Acre: 3.57 tons

Vinification Technique: 15 days maceration and fermentation in temperature controlled stainless steel

Maturation: 1 month in Stainless Steel and 3 months in the

bottle.

Total Acidity: 5.70 g/l **Residual Sugar:** 3.90 g/l

PH: 3.67

Alcohol: 13.50%

Total Cases Produced: 4,160