



TERRE di GIUMARA

FRAPPATO NERELLO MASCALESE



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Carefully picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING

30% in barrique of 225 litres for 4 months. The rest in stainless steel tanks for 8 months.

WINEMAKER'S NOTES

This blend reaches perfect equilibrium between the notable tannins of the Nerello Mascalese and the low tannins content of Frappato. Light refreshing wine with a full bouquet. Notes of spices and wildberries. Notable acidity.

FOOD MATCHING

Can perfectly matched both fish and meat; can also be paired to medium-aged cheeses.

TECHNICAL DATA

Alcohol 13,5% vol.

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