

Rina Russa

Frappato Terre Siciliane I.g.t.

then our Rina Russa is the embodiment of its typicity.

Grapes: 100% Frappato di Vittoria – using our very own clone developed on the estate.

Harvest: The grapes are carefully picked by hand towards the end of September and are carefully put into small containers of 15kg.

Vinification: The grapes are chilled overnight in a refrigerated room to lower the temperature to 6-8°C, in order to preserve the particular qualities of the Frappato. After a very gentle destemming and crushing the grapes are fermented at a temperature of about 18-22°C for 10-12 days. The wine is separated from the skins and malolactic fermentation is allowed to take place naturally.

Ageing: After the malolactic fermentation is completed, the wine is

Frappato grapes come from ancient clones developed on our own estate. It has a very beautiful light cherry colour, with a fresh and vibrant bouquet, reminiscent of wild strawberries and a beautifully balanced palate, with silky smooth fruit, a real freshness running

extraordinary fruitiness, it is a red wine which tradition dictates should be drunk chilled with fish. Among those perfect matches are several traditional dishes from typical of Ragusa – tuna, sword fish, blue fish. A really versatile red, serve at room temperature, or slightly chilled at 14-16°C, cured meats and cheeses. Serve at 18-20°C, but with fish,



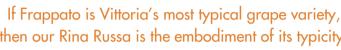




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BIO ORGANIC

Rina Russa

FRAPPATO

