



Gaia | Frappato

I.G.P. - Terre Siciliane

TYPE: Still red wine I.G.P.

GRAPES: 100% FRAPPATO is a black grape variety native to Sicily. Of ancient origins, the name Frappato derives from the word "fruttato", which can be translated as "fruity". It is characterized by fresh and light aromas that make it an excellent drinkable wine.

COLOR: Ruby red with purple reflections.

BOUQUET: Fresh and mineral notes of cherry and pomegranate meet memories of blueberries and berries.

TASTE: Extremely elegant savory and salty sensations dominate the palate. Good structure. Soft and not very marked tannins. Excellent persistence characterized by notes of freshly picked blueberry and raspberry.

PRODUCTION AREA: Western Sicily. In highly impermeable soils, sub-alkaline ph, clayey with a good content of nutritional elements that protect the delicacy and fragrance of its perfumes.

CULTIVATION METHOD: Espalier.

ALTITUDE / EXPOSURE: East/West, 250 m. s.l.m.

ALCOHOL CONTENT: 12% vol.

SERVICE TEMPERATURE: 18°-20°C.

HARVEST: Mid-August.

DRINKABLE: 3/5 years.

FORMAT: 0,750 ml.

CLIMATE: Typically mediterranean.

ALLERGENS: Contains sulphites.



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