VILLA CETRUS

FRAPPATO/MERLOT

indicazione geografica tipica

TERRE SICILIANE

ORGANIC WINE

FRALÒ

GRAPES
60% Frappato and 40% Merlot, all organic grapes. The Merlot is of a very special clone "Precoce", which means early, as it ripens earlier thus retaining more acidity and freshness.

VINEYARD AREA
Both the Frappato and Merlot grapes are selected from low-yielding, iron-rich and fully organic vineyards located in the province of Ragusa, in Sicily.

TRAINING
All of the vines are trained using the Gouyot training system. The plants are an average of 15 to 20 years old, with a plant density of approximately 5000 plants per hectare.

HARVEST
Manual harvest occurs in mid September for the Frappato. The Merlot grapes are harvested approximately 2 weeks later, around mid to late August.

VINIFICATION
The two grape varieties are vinified separately using the same technique. After de-stemming, the grapes are not crushed, allowing them to remain intact, thus reducing damage to the skins and optimizing colour extraction. Fermentation/maceration takes place at a controlled temperature of 20°C for approximately 7 days for the Frappato and approximately 15 days for the Merlot. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce the malolactic fermentation.

AGEING
After blending, the wine remains in stainless steel for 6 weeks before being bottled. The wine then rests in the bottle for a further 4 weeks before release.

ALCOHOL 13.5% vol

TASTING NOTES
The fruitiness and freshness of Frappato intertwines with the smooth and velvety texture of Precoce Merlot in this intriguing and unique blend produced with organic grapes grown in the iron-rich red soils of Vittoria, in the province of Ragusa, Sicily. Bright ruby red in color, this wine displays notes of fresh red berries, bright spices and elegant juicy tannins. The palate it is bright, soft and velvety, with an elegant acidity and a long and persistent finish.