

Frappato 2021

Vittoria DOC

100% Frappato

This is a rare and exclusive variety cultivated according to the criteria of sustainability and organicity, in only a few hectares in the whole of Sicily, which reaches its ultimate expression in the red sands of Vittoria, not far from the sea.

An aromatic and pleasing red wine as are few others, the perfect synthesis between tradition and new trends.



FIRST VINTAGE
2013

DISTRICT OF VINEYARD
Acate (RG)

VINEYARD
Mogli

WINERY
Dorilli



CERTIFIED
Organic Wine; SOStain®;
10.1 B



TYPE OF SOIL: the principal characteristic of the soils of the Vittoria area is the sandy texture; the soils consist mainly of loose red sands with a structure of small dimension, moderately deep; a layer of tufa lies at about 90 cm, very important for the water capacity of the soil and thus for the water balance of the plants.

ALTITUDE: 70 metres above sea level.

YIELD PER HECTARE: 65 quintal.

TRAINING SYSTEM: espalier with spurred cordon pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and the SOStain® protocols; ground cover of beans, vetch and wild plants to increase the organic structure and the nitrogen content and favour the vitality of the soil's microfauna; plant health is preserved with minimal quantities of sulphur and copper; phytophages are controlled with useful insects, sexual confusion and application of natural restoratives such as kaolin and vegetable extracts.

HARVESTING PERIOD: 14th-15th September

VINIFICATION: the grapes are gathered by hand and transported to the winery in small trolleys. Once in the winery, they are destalked and pressed, then sent to stainless steel tanks of 114 and 150 hl. The grapes are stirred three times a day with very short pumping over – between 10 and 20 minutes – according to the phase of fermentation, and to protect the skins and the fruit as much as possible. Fermentation lasts 7/8 days, with the temperature during the early

phases maintained at about 12/13 °C and when it is reaching its conclusion, refrigeration is halted and the final alcohol degrees develop at temperatures between 24/25 °C. Once the fermentation has finished, the skins remain in contact with the wine for 10/13 days and are then racked off. The malolactic fermentation occurs in the same tanks, once completed – between December and January – and after the racking following the malolactic, maturation commences still in stainless steel tanks of 114 and 150 hl.

BOTTLING: March 2022.

ALCOHOL CONTENT: 12,45% vol.

TOTAL ACIDITY: 5,36 g/l

PH: 3,48

AGEING CAPACITY: to drink at once or to keep for 2-3 years.

BOTTLE SIZE: 0,75 l

WEIGHT OF BOTTLE: 400 g

CORK: single-pierce cork; DIAM®.

TASTING NOTES: Ruby red with violet reflections. The notes of rose and candied violets are typical with an elegantly smokey tone. In the mouth much red fruit with balsamic tones.

PAIRING: the extraordinary versatility of this Sicilian claret is freed when paired with the enduring recipes of every day, such as rigatoni all'amatriciana, spaghetti alla Bolognese and lasagne. Its versatile character borders on the contemporary; ideal with cheeseburgers. Hypnotic with fresh soft cheese, when dressed up with a soup of onions and mushrooms.

NOTES ON THE VINTAGE - VITTORIA 2021

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year.

After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help.

The 2020/2021 winter in Sicily had decidedly less rainfall in the east (strangely also in the south on Etna and at Capo Milazzo), while there was slightly less rain than usual in the centre and to the west.

During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation.

Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early.

During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017; the average temperature in the south-east was within the ten-year average. It was higher on Etna, where without a doubt the summer caused a reduction in the quantity of grapes, forcing us to carry out thinning activities. What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting.

At Dorilli we had a fall of -15% in production, with respect to the past year, but with healthy grapes and a very intense expression of the Frappato variety.