

'DUME' FRAPPATO

A Gorghi Tondi first. For the first time, one of the most famous varieties of Eastern Sicily enriches the Gorghi Tondi collection with Dumè; an intense and refreshing red, to be drunk with a cheerful and carefree company, in search of moments of pure joy. Excellent served with a chill!

Light ruby red color with violet reflections. An intense nose with fruity notes of blackberry, raspberry, and pomegranate; quite complex and fragrant. On the palate it is fresh, with good structure, as well as velvety and juicy. It pairs beautifully with eggplant parmigiana, lasagna with pesto, or oily fish.

GRAPE	100% Frappato
LOCATION OF VINEYARDS	South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district
ALTITUDE	25 m / asl (about 80 ft)
TYPE OF PLANTING	Organic, IT-BIO-009
TRAINING AND PRUNING SYSTEM	Cane pruning with single Guyot
VINEYARD PRODUCTION	Dumè grapes come from one of the youngest vineyards of the estate (6 years old), whose density is 4,600 vines per hectare, with a production of about 10 tons
SOIL	Flat, composed of a medium-textured limestone substrate tending to sandy
VINIFICATION	Fermentation in stainless steel tanks, at controlled temperature, with a maceration of 10 days. Malolactic fermentation completed.
AGEING	In stainless steel tanks, on the lees, for 5 months and 2 more months in the bottle
ABV	12.5%
TOTAL PRODUCTION	10,500 bottles
OENOLOGIST	Clara and Annamaria Sala

