



DUCA DI SALAPARUTA  
DAL 1824



Autentici di Sicilia

South-central Sicily.



## Frappato

2024

SICILIA Denominazione di Origine Controllata

### CLIMATE:

Sicily has experienced a dry autumn and winter, followed by a dry spring. The summer was hot with no rainfall.

### HARVEST:

From the first week of September to the fourth week of September.

### VINIFICATION AND AGEING:

After the grapes arrive at the winery, the bunches are destemmed and transferred to fermentation tanks, where alcoholic fermentation takes place at a controlled temperature in contact with the skins for about 15 days. After racking, malolactic fermentation follows. The wine then ages in tanks for at least 3 months and rests in the bottle for one month before release.

### TASTING NOTES:

👁️ Intense red with violet reflections. 🤧 On the nose, complex aromas of flowers and violets, with notes of wild strawberry and blackberry. 🗨️ Soft and elegant on the palate, pleasantly persistent.

### PAIRINGS:

It is ideal for serving with charcuterie and cheese platters, as well as flavourful fish dishes.

### WINE LONGEVITY:

When stored under suitable conditions, best consumed within 3 years.

### ANALYTICAL DETAILS:

12 % Alc./Vol., total acidity 5.8 g/l, pH 3.48.

### FIRST VINTAGE PRODUCED:

2019

🌡️ 14 - 16 °C 🍷 75 cl

Painting: © Renato Guttuso, by Siae 2025 | Paesaggio dell'Aspra | 1959 | Oil on canvas