HOUSE OF TOWNEND

Frappato, Feudo di Santa Tresa

Price	£11.99
Code	SANT235

An organic wine made from 100% Frappato grapes from the Vittoria area of Sicily.

Tasting Notes:

Vivid red in colour with gentle purple tones. Fresh on the palate and packed with red berries and delicate sweet spices. The palate is smooth, yet with a lively acidity. This is a very well balanced wine, with a spicy and long lasting finish.

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Specification	
Vinification	Grapes are carefully harvested by hand towards the end of September. They are then destemmed but not crushed. Selected yeasts are added, and fermentation takes place at 20-22°C. During the first part of the fermentation, remontage is carried out until a level of 7% alcohol is achieved. Then, as soon as the fermentation is completed, the wine is separated from the skins. Malolactic fermentation is usually spontaneous and takes place immediately after the primary fermentation is completed. The wine is kept on fine lees and stirred periodically. It is then transferred to cement tanks but is not aged in oak.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Sicily
Area	Vitorria
Type	Red Wine
Grapes	Frappato
Genres	Organic, Vegan, Vegetarian
Vintage	2023
Body	Soft, fruity and smooth
Producer	Santa Tresa
Producer Overview	One of Sicily's oldest and finest wineries, producing top quality, indigenous varietal wines from Vittoria. In perfect harmony with nature and with ideal grape-growing weather conditions, Feudo di Santa Tresa's vineyards benefit from the Sicilian sun and cooling sea breezes, far enough away from the sea. Here, we are able to produce organic wines with the ultimate expression of our grape varietals and the soul of Sicilian character. Considerable replanting and upgrading on the 50 hectares "terra rossa" vineyards, alongside the highest quality winemaking, results in exceptional wines.
Closure Type	Screw Cap
Food Matches	An ideal accompaniment to fish.
Press Comments	The 100 best value wines in UK, March 2024: 'Santa Tresa Frappato is an organic red from Sicily, made from the indigenous Frappato grape variety of the south-eastern region of Vittoria. Suitable for vegetarians and vegans, it can be served slightly chilled and pairs well with grilled tuna or grilled summer vegetables with pine nuts and feta. Elegantly fruity with flavours of wild strawberries, fresh raspberries and hints of herbs – light but with bags of flavour'. Richard Esling