



## Valle dell'Acate

### Il Frappato

**Appellation:** Vittoria Frappato DOC

**Type:** Red, dry

**Varietal:** 100% Frappato

**Il Frappato** is mostly from vineyards located in alluvial debris deposits along the Acate river, about 100meters above sea level. At 100% the grape yields a lovely, fresh and food-friendly wine.

#### Tasting Notes

**Color:** Very clear ruby red.

**Bouquet:** Fragrant, fresh and overpowering; hints of red fruits, blueberries, raspberries and blackberries, violet flowers and sage.

**Taste:** Very vivacious and fresh, particularly aromatic because of red fruit and rosebuds, a dry pleasant, long, clean, and bright floral, persistent finish.

**Alcohol:** 13.5%

**Serving Temperature:** Slightly chilled 14-15° C (57-59° F).

#### Pairing

Appetizers including fresh and aged cheeses, salamis, Sicilian red tuna, fish soup, mullet, chicken, or vegetable dishes with tomatoes or tomato sauce, sushi and sashimi. This is also a perfect porch or patio wine on a warm afternoon or evening.

#### Vineyard Notes

**Production Area:** Mostly from Biddine Sottana, along the Acate river, with some fruit coming from the Biddine Soprana Plateau, Acate Ragusa, Southeastern Sicilia.

**Elevation:** The majority of the fruit is grown in vineyards at 110 meters (360 feet)a.s.l., additional fruit from the Biddine Soprana Plateau is at 250 meters (820 feet) a.s.l.

**Exposure:** Southeast.

**Soil:** Alluvial debris with medium-high permeability, dark brown in color, with a sandy-silty matrix and whitish calcareous pebbles.

**Training System:** Espaliers and cordon.

**Vine Density:** Approximately 5,000 plants/ha.

**Yield:** 7,400 kg/ha.

#### Winemaking Notes

**Harvest:** The first 10 days of September.

**Ageing:** Steel vats for 6 months, then held in-bottle for at least 3 months before release.



**Valle dell'Acate** is in Feudo Biddini, in Ragusa province. A significant cultural history permeates the natural heritage of this area dating back to the classical Greeks. Grape rows branch off for seventy hectares between the sinuous hills carved by Dirillo river, called Achates by the Romans. It was Giuseppe Jacono who started wine production, opening the winery at the end of XIX century. In 1981 Giuseppe Jacono Jr. started Valle dell'Acate to continue wine production based on south-eastern Sicily's native grapes. In 1996 Gaetana Jacono, his daughter, joined the company and carries on the traditions and culture of her ancient family and their unique region of Sicily.