



VINITY
WINE COMPANY

Valle dell'Acate Vittoria Frappato "Il Frappato"

Overview

- Vittoria's beloved native grape — finds its purest expression in the Jacono family's sandy vineyards near the sea: a burst of wild strawberry, raspberry, and pomegranate wrapped in rose petals and Mediterranean herbs. Light on its feet, silky in texture, and endlessly fragrant. The Vittoria DOC rules allow Frappato to be a minimum of 85% Frappato, but Valle dell'Acate's Il Frappato is 100% Frappato. This allows the typicity of the grape to shine.

Appellation: Vittoria Frappato DOC

Type: Red, dry

Varietal: 100% Frappato

Winemaking and Vineyard Notes

Production Area: Primarily 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: 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.

Harvest: The first 10 days of September.

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

Tasting Notes

Color: Intense and brilliant cherry red.

Bouquet: Rich and fragrant wild berry, ripe cherry, spice, vanilla, cocoa, blue flowers, forest floor, pine sap, wood and bramble.

Palate: Soft, full with velvety tannins, the juicy palate delivers concentrated raspberry and black cherry flavors, with hints of Mediterranean herbs, the aromatic finish is long, persistent and smooth.

Alcohol: 13%

Serving Temperature: Chilled 16-18° C (60-64° F).

Pairing: Ragusano D.O.P.* 6-months-plus aged, spicy vegetable or meat dishes, chicken curry, duck pâté, lamb, and rabbit.

Food Pairing

Pasta with meat ragù, roasted or grilled meats, braised white meats, mushroom dishes, aged and fresh cheeses.



In Sicily's sun-baked southeastern corner, where the Dirillo River meets the Vittoria plateau, the Jacono family has crafted wine for six generations. Now led by the dynamic Gaetana Jacono — the first woman at the helm — **Valle dell'Acate** is a benchmark for Cerasuolo di Vittoria, Sicily's only DOCG. From a mosaic of contrade spanning white sands, red clay, and limestone come wines bursting with island character: fragrant, red-fruited Frappato, velvety Cerasuolo, and saline whites kissed by sea breeze. Centered on the family's historic nineteenth-century palmento, this is Sicilian heritage, poured with joy.