

Cantine Grasso

Frappato

Intense ruby color with purple hues. Well-defined notes of red berry fruit with a perfect fusion of spices, black pepper, licorice and cloves. Broad, complex, enveloping with a balanced acidity that supports a clear cassis and blackberry fruit, softened by hints of blood orange given by the Frappato varietal.

Frappato 100%

Practicing Organically

Appelation	Terre Siciliane
Vineyard	The vineyards in North-Eastern Sicily near Milazzo have soils that are Medium-textured and rich in nutritive elements.
Vinification	The grapes are de-stemmed and crushed, the fermentation is at a controlled temperature of 28-29 °C in stainless steel tank for 5-6 days of maceration on the skins; malolactic fermentation in stainless steel vats. The wine ages for about 6 months in stainless steel tanks. Bottle refining for at least 3 more months follows.
Pairing	Aperitifs based on fresh and mature cheeses, cured meats and game pâtés; recommended with fish dishes.

CANTINE GRASSO

Founded in 1887, five generations have farmed these vineyards in Milazzo of northeast Sicily. Today, Alessio, along with his sons Tullio and Carmelo, passionately remain committed to preserving tradition and skill, while utilizing sustainable practices and modern methods to produce quality wines consistently from year to year. All grapes are grown organically without chemical treatments and only vegetal fertilizers are used in the vineyards. The light and warmth of the Sicilian sun, together with the light coastal breeze and the beneficial temperature ranges, allow grapes to gradually ripen up to the moment of hand-harvesting, giving the wines pleasantly rounded notes and full expression.