





Rina Russa Frappato Terre Siciliane IGP

If Frappato is Vittoria's most typical grape variety, then our Rina Russa is the embodiment of its typicity.

Grapes 100% Frappato di Vittoria - using our very own clone developed on the estate.

Harvest The grapes are carefully picked by hand towards the end of September and are carefully put into small containers of 15kg.

Vinification The grapes are chilled overnight in a refrigerated room to lower the temperature to 6-8°C, in order to preserve the particular qualities of the Frappato. After a very gentle destemming and crushing the grapes are fermented at a temperature of about 18-22°C for 10-12 days. The wine is separated from the skins and malolactic fermentation is allowed to take place naturally.

Ageing After the malolactic fermentation is completed, the wine is kept on its fine lees for about 4-6 months in stainless steel tanks, with regular stirring, before bottling.

Tasting notes Rina Russa genuinely has its own unique style, as the Frappato grapes come from ancient clones developed on our own estate. It has a very beautiful light cherry colour, with a fresh and vibrant bouquet, reminiscent of wild strawberries and a beautifully balanced palate, with silky smooth fruit, a real freshness running through it and a surprisingly long finish.

To serve Rina Russa is a red wine in a class of its own and with its extraordinary fruitiness, it is a red wine which tradition dictates should be drunk chilled with fish. Among those perfect matches are several traditional dishes from typical of Ragusa - tuna, sword fish, blue fish. A really versatile red, serve at room temperature, or slightly chilled at 14-16°C, cured meats and cheeses. Serve at 18-20°C, but with fish, serve at around 14-16°C.



