

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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Tenuta Bonincontro Melovivo Frappato DOC Terre Siciliane

Classification: DOC Terre Siciliane

Production Zone: Terre Iblee

Soil: Red sand, 170 m. slm

Grape: 100% Frappato

Vine Training System: Pruned-spur, cordon-trained

Age of vines: 12 years

Yield: 80 Hl

Vinification: Maceration per 7-10 gg. With controlled temperature

Aging: 3 months in and 1 month in bottle

Alcohol: 13% vol.

Serving temperature: 14° – 16°C

Tasting Notes:

The Mediterranean sun and the red sandy soil in the territory of Vittoria give ideal elements to this ancient grape. The name Frappato, coming from the word 'fruity', has typical and delicate red berry fruit flavors which continue on the palate with soft texture and lively acidity. Vinified simply to preserve the beauty of the delicate Frappato flavors with its transparency and violet fresh aromas on the nose. To keep with the tradition of Ragusa, drinking this wine young is ideal and matches perfectly with the traditional dishes of Ragusa, vegetable or fish cous cous, simple pastas, tomatoes based dishes, grilled fish and of course cheese and salami.

