



# TENUTA SANTO SPIRITO

*Sicilian Wine Caretakers*



## CHIARESTELLE

Frappato Vittoria DOC

*Sicilian pleasantness and drinkability*

Frappato is an ancient native grape, so named for its intense fruity scents, cultivated since the 17th century in Sicily in the municipality of Victoria where it found its area of choice. Vinified in purity gives a fresh wine, distinctive for the strong nose of red fruits enjoyed from the glass, bright ruby red, with predominantly cherry hints embellished with a small spicy touch. This wine was obtained after a careful selection of the best Frappato grapes grown exclusively in the vineyards owned within our estate in Contrada Serra D'Elia in the Municipality of Victoria (Ragusa). It is an easy-to-drink wine that goes very well with a large number of first and second dishes of the Sicilian tradition.

*Chiarestelle*

Bottled on behalf of Tenuta Santo Spirito  
Vittoria (RG) - ITALY da IT/RG/1657

**PRODUCT OF ITALY**

*From the recovery of an ancient vineyard*





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## CHIARESTELLE

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**Denomination:** Vittoria DOC

**Vintage:**

**Blend:** 100% Frappato

**Altitude:** 656 ft. a.s.l

**Solar exposition:** West - South/west

**Terroir:** Deep, bright - coloured, calcareous, loose and well-drained, lightly sub-alkaline

**Vine training system:** Guyot

**Average life of grapevines:** 10 years

**(Grapevine) Vine density:** 4000 gv/ Ha

**Vinification:** In red

**Fermentation:** Made in stainless steel under monitored temperature

**Temperature:** 20/22 °C

**Period of fermentation:** 10/15 days

**Elevage:** 9 months in stainless steel vat, 6 months in bottle

**Tasting note:** A brilliant ruby red. The nose is alive with cherry, raspberry, blackberry and also recalls light spicy notes, without losing intensity. The palate shows pleasant acid notes which give this Frappato structure, balance and the real sensation you want to drink more. The finish is light and complex, due to delicate tannins inside.

**Alcohol (percentage contents):** 12,50 - 13,00 %

**Total acidity:** 5,50 - 6,00 g/l

**Sugars left:** 3,00 - 4,00

**Total dry extract:** 28 - 29 g/l

**ph:** 3,20 - 3,40 g/l



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