



TENUTA SANTO SPIRITO

Sicilian Wine Caretakers



CHIARESTELLE

Vittoria Frappato DOC BIO

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

Denomination: Vittoria Frappato DOC BIO

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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