

## Planeta

The Planeta Frappato Vittoria is an aromatic gem from Sicily, offering a delightful fusion of floral and red fruit notes with a touch of balsamic complexity.

# PLANETA

## Frappato Vittoria 2023

Sicily, Italy

### Region and Vineyards

**Vittoria DOC**, located in the southeastern part of **Sicily**, is renowned for its distinctive terroir, characterized by its **loose red sandy soils**. This unique soil composition, coupled with the region's proximity to the sea, creates an optimal environment for cultivating **Frappato**. The vineyards of **Dorilli and Mogli**, dedicated to Frappato and Nero d'Avola, span **34 hectares** and benefit from the sandy texture, which imparts a signature aromatic profile to the wine.

Frappato is a rare grape variety, cultivated on only a few hectares within Vittoria. The area's fine, light red sands significantly influence the aromatic complexity of the wines. This terroir, combined with careful vineyard management, ensures the production of wines that are both expressive and reflective of their unique origin.

## Winemaking

This **vintage** of Planeta Frappato Vittoria was harvested between **September 20th and 22nd**. The grapes were meticulously gathered by hand, ensuring only the best fruit was selected. Following harvesting, the grapes were **destalked and pressed** before being transferred to stainless steel tanks. The fermentation process was carefully managed, lasting **7-8 days**, with the skins remaining in contact with the wine for an additional **10-13 days** post-fermentation. This process enhances the extraction of flavors and aromas, leading to a wine that truly embodies its varietal characteristics.

The winemaking approach prioritizes the protection of the skins and fruit, with gentle stirring and short pumping over sessions to maintain the integrity and purity of the grape's expression. The result is a wine that showcases the elegant and aromatic potential of Frappato, crafted with precision and care by **winemaker Patricia Toth**.

## Tasting Notes

- **Color:** Bright ruby red, reflecting its youthful vibrancy.
- Aroma: Aromas of rose and candied violet dominate, accompanied by subtle smoky notes.
- **Palate:** The palate is rich with **red fruit**, including cherries and strawberries, complemented by delicate balsamic tones. The wine offers a refreshing and versatile profile, ideal for various culinary pairings.



Alcohol:12,50 %

Composition: 100% Frappato







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## Did you know?

The Frappato grape variety is believed to derive its name from the Italian word "fruttato," meaning "fruity." This highlights the grape's inherent fruit-forward characteristics. Moreover, Frappato is often blended with **Nero d'Avola** to create **Cerasuolo di Vittoria**, Sicily's only DOCG wine, showcasing its versatility and importance in the region's winemaking heritage .

#### Wine Pairing Ideas

- **Rigatoni all'Amatriciana:** The wine's red fruit and balsamic notes complement the rich tomato sauce and pancetta, enhancing the dish's flavors.
- **Spaghetti alla Bolognese:** The bright acidity and fruitiness of the Frappato balance the hearty meat sauce, creating a harmonious pairing.
- Lasagne: The layers of pasta, meat, and béchamel sauce are beautifully uplifted by the wine's aromatic complexity and vibrant palate.
- **Cheeseburgers:** Surprisingly versatile, the Frappato pairs well with the savory flavors of a cheeseburger, providing a refreshing counterpoint to the richness of the dish.

#### Robert Parker (RP): 87 Points (2018)

The 2018 Vittoria Frappato expands on many of the best qualities of this grape: the lightness, the freshness and the simplicity. This wine is all about primary intensity, with wild cherry, olive and grilled herb. You could pair it with codfish or grilled chicken. This vintage is a little leaner than normal, but all those moving pieces work in general harmony.



