IMPERO



Frappato |GT

Carlo Pellegrino - Tareni Frappato Red IGT

APPELLATION Trapani

VARIETAL COMPOSITON Frappato

ALCOHOL CONTENT 13% Alc. By Vol

WINEMAKING

Harvest period starting from the first ten days of September. Partial maceration at low temperature followed by temperature controlled fermentation. 4 months of ageing in stainless steel.

TASTING NOTES

intense aroma of red berries and prunes, with floral notes of violets. Fruity notes of prunes and black cherries, with light hints of plums and pomegranates.

FOOD PAIRING

White meat and boiled meat, fish sauces and soups with tomatoes and fresh and semi-aged cheese. Serve at 12°-16° C.



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