

NICOSIA

# FALDE NERELLO MASCALESE SYRAH - FRAPPATO

RED WINE • TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA



NICOSIA

Falde represents the two most suitable wine-making areas of the eastern Sicily, thanks to the perfect match of two fine native grape varieties with an international variety magnificently adapted to the Sicilian climate. Made with Nerello Mascalese grapes, grown at high altitude on lava soils, rich in minerals, Syrah and Frappato grapes, coming from hilly, predominantly sandy soils, this wine has an intense aroma of red fruit and spices, and a harmonious and lingering taste.

Grape varieties                      Nerello Mascalese  
   Syrah - Frappato

Alcohol content                      13% vol.

## Vineyards

Nerello Mascalese grapes come from volcanic soils, very rich in minerals, located at about 600-700 m a.s.l. on the slopes of Mount Etna; Syrah and Frappato grapes are grown on sandy textured soils situated at about 200 m a.s.l. in south-eastern Sicily.

## Harvest

September (Syrah and Frappato) - October (Nerello Mascalese).

Maceration: cold maceration for 24 hours.

Fermentation: for approximately 10-15 days at a controlled temperature (22-24°C).

Ageing: in stainless steel vats on fine lees and approximately 6 months in the bottle.

## Tasting notes

Color: ruby red with vivid purplish highlights.

Nose: an intense aroma with notes of red fruit and spices.

Palate: an intense fruity flavour, with great softness and balance; this wine combines pleasantness and persistence.

Food Pairings: grilled meats, flavourful pasta dishes, spicy food, cold cuts and cheese.

Serving temperature: 16-18°C.



ANNOTATIONS