



## MARCHESE DELLE SALINE

### Taissè Frappato



REGION/ ORIGIN	Sicily Terre Siciliane IGP	WINEMAKER	Francesco Rallo
VINTAGE	2021	WINERY ESTABLISHED	1860
VARIETALS	100% Frappato	VINEYARD(S)	Estate fruit (Trapani)
ALCOHOL	12.69%	AGE OF VINEYARD(S)	12 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone
AGING	6 months	ELEVATION	250 meters
BARREL TYPE/ YEARS IN USE	500L French Oak 3 years	FARMING METHODS	Organic Certified Biodynamic
FILTER/FINING	None	HARVEST DATE	August/September
TOTAL SULFUR RS	67 mg/l 4.3 g/l	PRODUCTION	50,000 bottles

*The winery name was born from the nickname of grandfather Francesco, who was known as ‘the Marquis’ for his taste in fine things. Then with his passions for Marsala Salt Pans, the name was born*

*Marchese delle Saline is a lovely story where family tradition meets reinvention. Giacomo Rallo is the fourth generation of the Rallo family and a passionate entrepreneur that wanted to carry on the family legacy that began with his great-grandfather Francesco, who farmed and made wine in the Sicilian countryside. Today the estate farms 40 hectares between their properties in the Mount Etna DOP (located in Solicchiata, in between the Zottorinoto and Putalepalino districts), and in the Marsala DOP (on the north side of the Trapani province, between Baiata and Alfaraggio). Working organically, as well as largely biodynamic, the work to renew and respect the land is of utmost importance, while focusing on the native grapes from both wine zones. This unique, two region winery, is making wines that honor the varietal character with only natural yeasts, aging in neutral vessels, and keeping a soft hand with sulfite additions – focusing on clean yet minimalistic winemaking to express the purity of their two terroirs. With admirable efforts in the land, their focus is on environmental protection, animal welfare, and rural development, all the while making very exciting wines.*

*Tiassè means ‘to sit down’ – but in the local dialect, this word is used to invite someone to join the moment, usually focused around good food and wine*

The 2021 *Taissè Frappato* is a beautiful representation of this delightful and bright variety well known in southeastern Sicily, but grown on the western reach of the island. The grapes were hand harvested, then brought to the cellar and destemmed and went through a 2-day cold maceration. Natural fermentation then began in stainless steel tanks, and went through natural malolactic as well, and the wine was finally pressed off the skins after 35 days or so. The wine aged for 6 months in 500-liter used French oak, refined in bottle for 2 months, and then was ready for market. This ruby red wine explodes with lovely aromatics of cherry, plum, blackberry, clove, and licorice, while leading to a bright and fruity mouth feel that has balanced acidity, round and juicy red fruits, and a long persistent finish. This slightly darker style of Frappato is ideal for red meats, game, and strong cheese.