

Marchese delle Saline 'Taissè' Frappato

(Terre Siciliane IGT)

100% Frappato



The 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. Natural fermentation began in stainless steel tanks, 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.

Bon Vivant

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