



## TENUTA NANFRO

The family behind Tenuta del Nanfro has long been making wine on its estate in southeastern Sicily. The vineyards are located just four kilometers from the small town of Caltagirone, known for its ancient ceramic art and craft history. The family has 32 acres of land, which is farmed organically and predominantly planted with indigenous grapes of the region: Frappato, Nero d'Avola, Inzolia, and a bit of Chardonnay. The combination of mild climate and sandstone soils produce wines that embody a "sensual" character, unique to this particular region of Sicily.

## Frappato

REGION	Sicily, Italy
APPELLATION	IGT Terre Siciliane
VARIETALS	100% Frappato
SOIL	Sandy, stony clay
VINEYARD ELEVATION	150-200 m
YIELD	30-40 years
VITICULTURE	Certified organic viticulture
WINE MAKING	Grapes undergo controlled maceration for 8-10 days, followed by aging for 6 months in cement tanks and 4 months in bottle prior to release.
TASTING NOTES	This wine is deep amaranth in color, with an enveloping and pleasant aroma. It has notes of red berries and spice on the palate. This wine pairs well with traditional Italian antipasti, shellfish, and seafood, as well as semi-seasoned cheeses and fish.

