

Frappato From Sicily: A Great Dinner Red Wine

Posted on: January 21st, 2015 by Jameson



Confession: I mostly drink white wine when I'm relaxing after work. Red wine is pretty much confined to when I go out to dinner. But that might be changing because every glass made from **Frappato**, a red grape native to Sicily, makes me crave more, often. You might recall Frappato as a grape that's part of Cerasuolo di Vittoria. It's another fantastic Sicilian red made beefier with the addition of Nero d'Avola.

Frappato solo, as a contract to the brawny Nero d'Avola, becomes an extremely food-friendly, lighter-style red wine. I like it to have a slight chill when it hits the dinner table. The Frappato I recently had at Seattle's Single Shot (my favorite new neighborhood restaurant) was from Valle Dell'Acate, an excellent producer. (Specifically, their 2012 "Il Frappato".)



If you're a fan of Pinot Noir or Gamay, Frappato is a grape that needs to get into your red wine rotation.

Images courtesy the winery.

12 Responses

Linda Omura says: January 21, 2015 at 9:14 am
Love to try different wines. I've never had a Frappato. Thanks for the recommendation.
Linda @foohuntress.com

Jameson Fink says: January 21, 2015 at 11:05 am
Linda,
Look forward to your thoughts.
Best,
Jameson

Elena says: January 21, 2015 at 9:47 am
This time of year I'm always looking for a nice red wine to enjoy at home. I'll have to seek this out!

Jameson Fink says: January 21, 2015 at 11:05 am
Elena,
I hope you enjoy it as much as I do. Thanks for your comment.
Best,
Jameson

fabiola@notjustbaked says: January 21, 2015 at 11:07 am
I am totally the same way! I love a good red wine, but find I am very picky, and they are usually kind of expensive. I'll so try this!

Jameson Fink says: January 21, 2015 at 1:43 pm
Fabiola,
Just did a quick check on winefinder.com and the average price in the US is \$20.
Best,
Jameson

pam (Sidewalk Shoes) says: January 21, 2015 at 12:29 pm
I've never had a Frappato! Must add that to my list. I have my link up fixed at my blog, if you'd like to link this up. It's pretty quiet around there now, since it's brand new, but I expect it to be wildly popular any day now 😊 It will be up every Tuesday (my excuse to make and drink a new cocktail every week).

Jameson Fink says: January 21, 2015 at 1:47 pm
Thanks, Pam. Added my sparkling wine cocktail post and linked to your gin cocktail. Appreciate the link love!
Best,
Jameson

Beth (OMG! Yummy) says: January 21, 2015 at 12:39 pm
I've never tried a frappato. I just adore learning about local specialties in regions of Italy. The residents are always so proud of what is unique to their region. It's so endearing.

Jameson Fink says: January 21, 2015 at 1:44 pm
Beth,
I love all of Italy, but Sicily is near and dear and the wines are just the tip of the iceberg.
Best,
Jameson

Gaetana Jacono says: January 23, 2015 at 3:35 am
hello Jameson
thank you for this tasting . I'm so proud to produce this lovely wine, that i hope makes people happy.
it is so old but so modern , try with fish a little bit chill ...

Jameson Fink says: January 23, 2015 at 9:42 am
Gaetana,
A pleasure to meet you at Sicila en Primeur, talk, and taste through the wines. The Frappato always transports me back.
Best,
Jameson

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- 2015
- 2014
- 2013
- 2012
- 2011
- 2010
- 2009
- 2008
- 2007
- 2006
- 2005
- 2004