

Our Stories

GO-TO-WINE TUESDAY:
VALLE DELL'ACATE 2014 IL
FRAPPATO VITTORIA
A joyful, fresh and delicate
Sicilian wine to drink right
now

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Go-To-Wine Tuesday: Valle Dell'Acate 2014 Il Frappato Vittoria

Posted on | August 4, 2015 | Written by Camacho Vidal | No Comments



One wine that I've always enjoyed is the <u>Valle dell'Acate II</u> <u>Frappato Vittoria</u>. I had a bottle of the 2014 that I had not tasted yet, so I thought I would open it. I love Frappato, an indigenous Sicilian grape. It has nice, delicate floral and cherry notes, and while it's light enough to enjoy in warm weather, its supple tannins make it hold up when there is a slight chill in the air, and it pairs well with an array of foods.

Founded at the beginning of the nineteenth century, Valle dell'Acate has a long history; today it's considered one of the top estates in Sicily. What makes this estate's Frappato so unique is the soil composition of its vineyard. It's located approximately 360 feet above sea level south of the winery and near the coast. The soil in this area is called "Milaro" by the locals, and it sports calcareous sandstone and layers of clay, which allow the vines to produce high quality grapes and gives the wine a distinct profile. Made with 100%

Frappato, this wine ferments for 15 days in stainless steel tank with indigenous yeasts, and then ages six months (also in steel tank) with an additional three months in bottle before release.

A beautiful, bright red color in the glass, this wine's nose is full of violet, sour cherry, spice, licorice, mineral and crushed red berries. With some twirling of the glass, I could smell the sandstone and clay soils that lie beneath the vineyard. On the palate, it is silky with noticeable red fruit and delicate herbal notes; the acidity is fresh and juicy. The tannins kick in mid point to mingle and balance with the fruit, and it finishes with spice, and tangy, savory black cherry. This Valle dell'Acate is a joyful easy wine to drink that has depth and layers and the price point, under \$22, makes it easy to keep a case for when you are in the mood.



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