



THE DAILY DRINKER

2019 Frappato Incanto del Sud, Baglio Gibellina

ref. GIBE190 WIN20













Wine Variety: Frappato comes from southern Sicily where it is included in the island's only DOCG wine, Cerasulo di Vittoria, in which it is blended with Nero d'Avola. The waving of the DNA wand has found relationships between Frappato and Sangiovese and Gaglioppo. The berries of Frappato have thin skins; this and the compactness of the bunches renders them susceptible to fungal diseases.

Wine Region: Vines have been grown in Sicily since pre-Christian times, initially by Greek settlers. Indeed, it is postulated that wine growing spread to the rest of Italy via Sicily. It is on the slopes of Mount Etna, the island's active volcano, that some of the very finest wines of Sicily are grown. Sicily is the second largest wine-producing region of Italy after the Veneto.

Wine Producer: Baglio Gibellina is situated in western Sicily, farming old vineyards located between 300-600m above sea level, grown on a mixture of clay and volcanic soils with limited yields.

Single Bottle **£10.75**
member price: £9.68

Six Bottle Case **£64.50**
member price: £58.05

 Style: Red - medium-bodied	 Grape Variety: Frappato	 Producer: Baglio Gibellina	 Serving Temperature: 16°C
 Alcohol Content: 13%	 Country: Italy	 Appellation: IGT Terre Siciliane	 Drink By: 2021
 Bottle Size: 75cl	 Region: Sicily	 Colour: Still Red	 Food: Duck Lamb Vegetables

Tasting Notes:

Lovely colour: a bright, medium-deep purplish ruby. The nose is redolent of ripe domestic fruits, especially cherry, with a hint of strawberry. In fact, it smells of cherry patisserie. The palate is instantly very fresh with its juicy acidity. That fruit carries the same character as the nose - i.e. cherries and strawberries - but the freshness stops it being facile. And the tannins clad the finish, bringing a powdered rock texture, slightly tacky, that combine with the juicy acidity at the back end. There's a hint of something herbal here, too. One could serve this slightly chilled, I feel; with food or without.

#3wordtastingnote: cherry, herb, fresh

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