

Your Logo		Distributed to the UK by		
 TERRE di VITA		TECHNICAL SHEET with Allergens & Tasting Notes 		
Bottle Size	75	cl	Product Name	'LA TRADIZIONE' FRAPPATO TERRE SICILIANE I.G.P. 2024
Alcohol by Volume	13	%		
Production Area	SICILY, ITALY			
Grapes	100% Frappato		Alivini Product Code	FRA-TERREVITA----01D
Colour	Red			
Method	Stainless Steel			
Vinification	Grapes are hand harvested and gently destemmed before maceration of the skins takes place. After malolactic fermentation occurs, the wine is aged in steel tanks for 4 months.			
Product Picture		 A true expression of Sicily, La Tradizione Frappato embodies the island's winemaking heritage with its fruity, zesty, and full-bodied character. Made from 100% Frappato grapes grown sustainably in the vineyards of Salemi at 300 metres above sea level, this wine captures the essence of its terroir. The hand-harvested grapes undergo gentle destemming and a careful maceration process, resulting in its striking ruby-red colour. Controlled fermentation enhances its aromatic bouquet and brings out the varietal's pure characteristics. After malolactic fermentation, the wine matures in steel tanks for four months, followed by three months of bottle refinement, ensuring elegance and grace. In the glass, its pronounced ruby-red colour is smooth and inviting. The bouquet offers a delightful mix of wild berries, strawberries, and blackberries, complemented by hints of black pepper and rosemary. On the palate, it is full-bodied, with subtle sweet notes perfectly balanced by fine tannins and vibrant sapidity, amplifying its fruit-forward profile. A versatile wine, it pairs beautifully with cold cuts, semi-aged cheeses, and meat-based dishes. Best served at 16–18°C in a small-sized balloon glass, this Frappato is a testament to Sicily's rich winemaking tradition.		
INGREDIENTS		VALUES		
List of Ingredients	%	ENERGY	Each 100ml	
Grapes	99.98	KJ	331	
Preservatives (Sulphites, E224)	0.01	Kcal	79	
Stabilisers (Gum arabic)	0.01			
CLOSURE TYPE		ALLERGENS		
Dropdown Menu		Y	N	
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Synthetic Corks	Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
		Contains EGG (used in fining: e.g. egg albumin)		x
		Contains FISH (used in fining: e.g. isinglass)		x
		Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
		Contains GLUTEN & products made from GLUTEN		x
		Contains CELERY & products made from CELERY		x
		Contains NUTS (shell and nuts) + products made from NUTS		x
		Contains PEANUTS & products made from PEANUTS		x
		Contains SOYA & products made from SOYA		x
		Contains MUSTARD & products made from MUSTARD		x
		Contains SESAME SEEDS & products made from SESAME SEEDS		x
		Contains LUPINS		x
		Contains MOLLUSCS & CRUSTACEANS		x
RESIDUAL SUGAR		DIETARY SUITABILITY		
g/L		Y	N	
BRUT ZERO (0-3 g/L = Bone Dry); EXTRA BRUT (0-6 g/L = Bone Dry); BRUT (0-12 g/L = Dry); EXTRA DRY (12-17 g/L = Fruity) SEC (17-32 g/L = Off-Dry) DEMI SEC (32-50 g/L = Sweet)	4.15	CERTIFIED VEGAN		x
		CERTIFIED VEGETARIAN		x
		CERTIFIED ORGANIC		x
		CERTIFIED BYODINAMIC		x
		SUITABLE for VEGANS	x	
		SUITABLE for VEGETARIANS	x	
Total Acidity (TA)				
g/L				
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	6			
Wine PH levels				
pH				
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.35			
STORAGE CONDITIONS				
Keep the product between 12 and 16 °C				
ISSUED BY		APPROVED BY		DATE
Cantine Colomba Bianca Soc. coop.Agr.	DATE	GDT		18.11.2025
26/09/2025				