

While creating **FuoriZona**, I remembered the words of Liliana Segre, an Auschwitz survivor, about the little girl who drew a butterfly flying over the barbed wires during her deportation.

This label is dedicated to all those who will never forget.



Frappato Menfi DOC 2023

WHY FUORIZONA?

Because Menfi is located outside the historical area where Frappato is traditionally planted, but it shares many essential characteristics with that terroir: southern exposure, outstanding salinity and sandy-calcareous soils lying on compact clays.

WHAT DOES IT TASTE LIKE?

FuoriZona is a mouthwatering wine with a light ruby color, soft tannins, a distinct acidity and a graceful body. It smells of cherries, mint, violet and red roses, and has a mouth of pink pepper, blood orange and pomegranate.

HOW IS IT MADE?

Grapes are hand harvested in mid-September. The wine ferments spontaneously in a Slavonian oak vat for 5 days, where it also completes spontaneous malolactic. It refines for 6 months in neutral Slavonian oak barrels. Drink young or keep for 3-5 years.

HOW TO PAIR IT?

Try **FuoriZona** with blue fish and tuna, seafood soups, couscous and all grilled vegetables.

GRAPES

Frappato belongs to the Nerello's family: it is genetically related to Mascalese and Perricone, and has in common with the first variety its elegance and gracefulness, while sharing with the second its sweet spice aromas.

SOIL

Medium-textured, deep, with sandy-limestone components lying on alluvial clay banks.

DATA

Total production: 3.952 btl
Alcohol content: 12%
Residual sugar: 0.1 g/l
Total acidity: 6.08 g/l
Total SO₂: 23 mg/l

