

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

When I created FuoriZona, I was inspired by the words of Liliana Segre and the story of the young girl who drew a butterfly above the barbed wire of a concentration camp.

This label is dedicated to those who choose never to forget.

WHY FUORIZONA

Although Menfi lies outside the historical growing zone for Frappato, it shares the ideal conditions for this variety to thrive: southern exposure, maritime salinity, and sandy-limestone soils with deep clay subsoils.



Frappato Menfi DOC 2025

TASTING PROFILE



COLOR Bright, translucent ruby red



AROMAS Fresh cherry, mint, and violet, layered with vibrant notes of blood orange, pomegranate, and pink pepper



PALATE Juicy and vibrant, with silky tannins and a bright, refreshing acidity that carries the wine through a long, energetic finish

WINEMAKING

- Harvest: manual picking, first half of September
- Spontaneous fermentation in stainless steel tanks, with 7 days skin contact
- Full spontaneous malolactic fermentation
- Refining: 6 months in neutral Slavonian oak barrels to refine the structure without masking the fruit

TECHNICAL DATA

Grapes	100% Frappato	Alcohol	12%
Vineyard	Tenuta Belicello, Vigne Sottostrada	Production	3,000 bottles
Soils	Medium-textured soils, with sandy components	Aging potential	2–3 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●○○	●●●●○	●●●○○	●●●○○

FOOD PAIRING

An ideal match for fresh tuna, oily fish, seafood soups, and couscous. Its bright acidity also pairs beautifully with grilled vegetables and lightly spiced Mediterranean dishes.

FUORIZONA AT A GLANCE

★ A COASTAL RED DEFINED BY EFFORTLESS ELEGANCE AND MARITIME FRESHNESS



CANTINE BARBERA
vignaiolo in menfi