



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Nostru Frappato, Azienda Cortese

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<b>Usual Price</b>	£13.99
<b>Discount Price (inc. VAT)</b>	£10.99
<b>Code</b>	CORT185

A light and fresh Frappato from Sicily, bursting with red cherry and plum, Cortese is a long-running organic wine growing estate in southern Sicily that has been given a new lease of life under fresh ownership. Lively and cheerful, like the label, Cortese Frappato genuinely has its own unique style, as the Frappato grapes come from ancient clones developed on their own estate.

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### Tasting Notes:

A beautiful light cherry colour, with a fresh and vibrant bouquet, reminiscent of wild strawberries and a beautifully balanced palate, with silky smooth fruit, a real freshness running through it and a surprisingly long finish.

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Specification	
<b>Vinification</b>	The grapes are chilled overnight in a refrigerated room to lower the temperature to 6-8°C to preserve the particular qualities of the Frappato grapes. After a very gentle destemming and crushing the grapes are then fermented at a temperature of about 18-22°C for 10-12 days. The wine is separated from the skins and malolactic fermentation is allowed to take place naturally. After the malolactic fermentation is completed, the wine is kept on its fine lees for about 4-6 months in stainless steel tanks, with regular stirring, before bottling.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Italy
<b>Region</b>	Scicily
<b>Type</b>	Red Wine
<b>Grapes</b>	Frappato
<b>Genres</b>	Organic, Vegan, Vegetarian
<b>Vintage</b>	2022
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Azienda Agricola Cortese
<b>Producer Overview</b>	<p>Cortese is a long-running organic wine growing estate in Sicily's southern Vittoria region that has been given a new lease of life under the fresh ownership of Stefano Girelli since 2016, who also runs nearby organic winery Santa Tresa. Girelli is a big believer in organics, and that 'Sicily is the perfect place to grow organic wines at a high quality level' At Cortese they produce wine in the most traditional and natural way to reflect the true character of the estate's terroir and its grape varieties. Taking tradition as their inspiration, they started to employ ancient wine-making techniques such as fermentation in terracotta. The resulting wines reflect the combination of modern technology and traditional techniques, with every nuance of the terroir showing through.</p>
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Perfect red to drink with fish
<b>Press Comments</b>	"In Sicily, one grape variety that is particularly adept at making lipsmacking lighter reds is frappato, with Agricola Cortese's version beautifully capturing frappato's characteristically perfectly ripe strawberry fruit in a wine to herald the beginning of spring." David Williams - The Guardian March 2024