



- The winery takes its name from “Contrada Bastonaca”, a district which has always been considered the heart of the production of **Cerasuolo di Vittoria, Frappato and Nero d’Avola**. It is located inside an ancient millstone of the Eighteenth century, where you get the sensation of being welcomed by the unmistakable fragrant aroma of freshly pressed grapes and boiling must.
- All around, spread over an area of 15 hectares, head-trained bush vines renew a glorious past, but at the same time, look towards a promising future. The grapes cultivated are **Frappato and Nero d’Avola, Grenache and Tannat**.
- The vineyards are cultivated **in conversion to organic farming**, by hand, with sweat and toil, in a vision of natural farming.

Varietal: 100% Frappato

Appellation: Sicilia DOC

Production Zone: Vittoria, Ragusa, Sicily. Altitude 230 mt a.s.l.

Soil: red soil of limestone-siliceous nature

Vinification: Grapes hand-picked. Soft press. Maceration for 12 days on the skins. Fermentation at controlled temperature. After racking, malolactic in stainless steel tanks

Maturation: 4 months in stainless steel tanks, plus 4 months in bottle

Frappato is a light-bodied red grape widely grown on the southeastern coast of Sicily. It is a component, with Nero d’Avola, of the island’s only DOCG wine, Cerasuolo di Vittoria but now it can be found also in single variety wine like this one.



- *Light ruby red, and bright. Ample bouquet of red fruit and small red berries, blackberries, raspberries and strawberries. An elegant wine, fresh, with strong notes and fragrances of red fruit.*
- *It pairs well with vegetables, sweet and sour tuna, fish soup, cold cuts, fresh cheese.*