



Gaia | Frappato

I.G.P. - TERRE SICILIANE



TYPE: Still red I.G.P. Terre Siciliane—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fable captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Frappato. A careful selection aimed at preserving the fruit's original freshness and the most authentic varietal identity of this ancient, native Sicilian red grape. This exceptional variety owes its captivating name to the word "fruttato" (fruity)—reflecting its distinctive aromatic profile—and is characterized by fresh, light scents that make it an incredibly drinkable wine. It is vinified entirely in stainless steel to create a red wine with a dynamic, agile, and carefree character.

COLOR: The wine displays a clear ruby-red hue of extraordinary visual vibrancy, enhanced by youthful violet highlights that are as crisp and transparent as shafts of light. This bold, cheerful, and inviting color profile visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking luminosity foreshadows the natural freshness, lightness, and balance revealed upon tasting, creating a captivating visual allure that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: The nose opens to a lively, clean, and immediately appealing olfactory alchemy, where precise varietal notes blend with a fresh, vibrant aromatic poetry. It begins with splendid, distinctively fresh, mineral notes of crisp cherry and juicy pomegranate, evoking the open air and summer fruit. With aeration, the aromatic structure evolves in perfect harmony, revealing sweet hints of blueberries and fragrant, freshly picked forest fruits, all rounded off by a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly drinkable, harmonious, fresh, and agile. The sip transforms into pure liquid energy with an elegant, lively snap; highly refined savory and saline sensations dominate, supported by solid structure and vibrant, refreshing acidity, eschewing heaviness in favor of a fluid, immediate, and smooth overall character. It is a gentle embrace that captivates the palate, where soft—and intentionally subtle—tannins lead to an excellent, lingering finish defined by notes of freshly picked blueberry and raspberry, leaving the palate enchanted.

TERROIR: The raw material draws its vitality from the beating heart of Western Sicily—a prime territory characterized by highly impermeable, predominantly clay-based soils with a sub-alkaline pH. This magnificent landscape is rich in natural nutrients, creating the ideal environment to preserve the fruit's delicacy, original fragrance, and aromatic purity. This terroir, combined with a distinctly Mediterranean climate, allows the fruit to develop the saline complexity and vibrant freshness unique to this land, all while benefiting from an optimal East-West exposure at an altitude of 250 meters above sea level.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving peak production excellence and preserving delicate fruity aromas. The selected fruit comes from vineyards trained using the traditional *spalliera* (vertical trellis) system—a noble agronomic architecture that allows for impeccable canopy management. This skillful geometric layout ensures that every vine benefits from perfectly distributed sunlight and constant airflow, yielding intact, healthy grapes rich in the natural, crisp acidity ideal for creating agile, easy-drinking, and carefree red wines.

HARVEST: Nature's perfect rhythm culminates in mid-August—the ideal moment when the Frappato grapes reach the perfect balance between sugar levels and the variety's distinctive acidity. It is at this precise juncture that the raw material is selected: a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and primary fruity and volatile aromas of every single berry, while avoiding over-ripening that would weigh down the palate.

WINEMAKING TECHNIQUE: The wine's profile takes shape entirely within temperature-controlled stainless steel tanks; the use of wood is strictly avoided to preserve the purity of the fruit and its distinctive saline note. Following gentle crushing and destemming, fermentation occurs at very low, controlled temperatures to safeguard the most delicate, volatile aromatics, accompanied by a brief maceration designed to extract intentionally subtle, refined tannins. A swift, clean maturation period in steel follows—an oenological choice that enhances the wine's youthfulness, stability, and clarity prior to its protected bottling.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (**sulphites**), Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	313 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	LDPE 4	C/PVC 90
Glass	Silicone	PVC
Glass Collection	Plastic Collection	Plastic Collection

Check your local council guidelines.
Separate components and dispose of properly.

ALCOHOL CONTENT: 12% Vol. A beautifully balanced, light alcohol level—calibrated to perfection—that supports the wine’s agile, saline, and thirst-quenching structure, ensuring extraordinary drinkability and making every glass incredibly versatile and smooth.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 18°–20°C. This is the optimal temperature to allow the youthful, fruity, and mineral bouquet to unfold in perfect harmony, and for the vibrant, fresh acidity to spread across the palate with maximum smoothness and enjoyability.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase culinary versatility. It shines brightest as the perfect partner for casual aperitifs and evenings with friends, pairing magnificently with a wide range of light dishes. Its distinct saline note and delicate tannins make it an incredibly versatile wine, ideal for accompanying rustic appetizers, fish or delicate white meat courses, as well as gourmet pizzas or platters of cured meats and fresh cheeses. Each glass creates an unbreakable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

Evolution and Longevity: This red wine derives its greatest strength from its youth, freshness, and fruity character, expressing the peak of its energy and aromatic exuberance within an optimal window of 4–5 years. When stored under proper conditions of temperature and darkness, it will retain its crisp profile, remarkably smooth tannins, and lively flow, consistently delivering a fresh, spirited, and vibrant tasting experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



Romano Winery

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