

Frappato Vittoria DOC 2025

BACKGROUND

Sicily, 1984: a farming family seventeen generations deep decides to take their winemaking seriously. Diego Planeta sparked the shift; his daughter Francesca and nephews Alessio and Santi carried it forward, eventually building six wineries across five regions: Menfi, Vittoria, Noto, Etna, and Capo Milazzo. Each site is matched, deliberately, to the grape that suits its soil best. In Vittoria, that meant frappato, a rare, thin-skinned native red planted almost nowhere else. At the family's Dorilli estate, purchased in 1997 and restored around its 1900s Liberty-style farmhouse, frappato and nero d'avola share just 34 hectares of fine red sand and limestone, soil so permeable it leaves an unmistakable mark on the grape's aromatics. This Frappato is the purest expression of that place: light, floral, and unmistakably of Vittoria.

TERROIR & VINTAGE NOTES

Frappato thrives on only a few hectares worldwide, and Vittoria's fine red sand is its truest home. At Planeta's Dorilli and Mogli vineyards, a combined 34 hectares just miles from the sea, the soil is loose, stone-free sand over a deep tufa layer that regulates the vines' water balance, giving the grape its signature lift and aromatic lightness.

WINEMAKING & AGING

Hand-harvested in late September, the grapes are destalked and pressed, then fermented in stainless steel with brief, gentle pump-overs (10–20 minutes) three times daily to protect fruit and skins. Fermentation runs 7 to 8 days, followed by 10 to 13 days of skin contact before racking; no oak, to preserve frappato's delicate, floral character.

TASTING NOTES

Rose and candied violet with a delicate, smoky edge on the nose; juicy red fruit and balsamic undertones on the palate, light, aromatic, and unmistakably Sicilian.



PLANETA

ORIGIN

Vittoria DOC, Sicily, Italy

GRAPE VARIETIES

100% Frappato

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 5.3, pH: 3.48,

Closure: Cork

WINEMAKER

Patricia Toth



750ML

750ML

750ML

750ML

