

While creating **FuoriZona**, I remembered the words of Liliana Segre, an Auschwitz survivor, about the little girl who drew a butterfly flying over the barbed wires during her deportation.

This label is dedicated to all those who will never forget.



## Frappato Menfi DOC 2021

### WHY FUORIZONA?

Because Menfi is located outside the historical area where Frappato is traditionally planted, but it shares many essential characteristics with that terroir: southern exposure, outstanding salinity and sandy-calcareous soils lying on compact clays.

### WHAT DOES IT TASTE LIKE?

**FuoriZona** is a mouthwatering wine with a light ruby color, soft tannins, a distinct acidity and a graceful body. It smells of cherries, mint, violet and red roses, and has a mouth of pink pepper, blood orange and pomegranate.

### HOW IS IT MADE?

Grapes harvested in mid-September. The wine ferments spontaneously in a Slavonian oak vat for 5 days, where it also completes spontaneous malolactic. It refines for 6 months in neutral Slavonian oak barrels.

Drink young or keep for 3-5 years.

### HOW TO PAIR IT?

Try **FuoriZona** with blue fish and tuna, seafood soups, couscous and all grilled vegetables.

### GRAPES

Frappato belongs to the Nerelli family: it is genetically related to Mascalese and Perricone, and has in common with the first variety its elegance and gracefulness, while sharing with the second its sweet spice aromas.

### SOIL

Medium-textured, deep, with sandy-limestone components lying on alluvial clay banks.

### DATA

Total production: 3.845 btl  
Alcohol content: 12%  
Residual sugar: 0.8 g/l  
Total acidity: 5.88 g/l  
Total SO<sub>2</sub>: 32 mg/l



**CANTINE BARBERA**  
vignaiolo in menfi  
no tricks, no frills, just wine