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# MATCHVINO

MARILENA BARBERA • MENFI SICILY



## 'FuoriZona' Frappato

Vines : Frappato planted in Tenuta Belicello, Vineyard Sottostrada  
Soil: medium-textured, deep, with sandy-calcareous components lying on alluvial clay banks

Vinification: maceration on the skins for 5 days in a large untoasted Slavonian oak vat

Alcoholic fermentation: spontaneous, with wild yeasts

Malolactic fermentation: spontaneous, completely carried out

Aging: on the fine lees for 6 months, in 10 hl barrels. in untoasted Slavonian oak.

The origins of Frappato date back to the foundation of the Greek colony of Kamarina, dating back to 598 BC. Here this vine, belonging to the Nerelli family, has found over the centuries climatic and environmental conditions suitable for a typical and independent evolution from that which took place on the slopes of the Etna, evolving into the variety we know today and then spreading to many areas of Sicily.

FuoriZona is a greedy wine, with a transparent ruby color. It has soft tannins and a fresh acidity that underlines its supple and delicate body. The nose offers fruity and floral aromas, with a dominance of cherries, mint, violet, and red roses, while in the mouth there are clearly perceptible spicy notes of pink pepper, blood orange, and pomegranate.

It goes well with first courses, such as fish soup and vegetable couscous, swordfish, bluefish, white meats, and cheeses typical of the Menfi area, such as Vastedda and Pecorino primo sale.

ALCOHOL: 12% by vol.

BOTTLES: 2,500 bottles / year (208 cases)

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## MARILENA'S RULES:

"I produce my wines by practicing biodynamic agriculture and natural vinification, with the utmost respect for the terroir of Menfi. In the vineyard, I do not use herbicides, chemical fertilizers, or systemic products, committing myself to safeguard the land that nourishes us and to protect the rich biodiversity of the natural environment in which I live and work. In the cellar I have chosen to work only with spontaneous fermentations and with simple and non-invasive oenological practices, limiting or completely excluding the use of additives that can alter the personality and expressiveness of the wines and their link with the land that generates them".