



AZIENDA AGRICOLA
CORTESE
BIODIVERSITÀ DI SICILIA

BOSCOPIANO

FRAPPATO
TERRE SICILIANE
VINO BIOLOGICO

VITTORIA • RAGUSA • SICILIA

Boscopiano is a unique combination of ancient tradition and innovation.



The Vittoria area has been producing extraordinary wine since the seventeenth century and was known as the “capital of the vineyard” in Sicily for over 300 years.

Still today wine truly excels in this terroir. Our story is dedicated to the unique Sicilian Frappato grape variety, grown in a single vineyard and representing the elegance and generosity of its terroir.

Boscopiano is named after the forest where the city of Vittoria was formed in 1607, at the behest of Contessa Vittoria Colonna Henriquez Cabrera, who invested her family wealth here.

Legend has it that Vittoria descends from Camarina, an ancient Greek colony. Boscopiano is characterised by **ageing in terracotta amphorae**, a practice inherited from the ancient Greeks.



VINO BIOLOGICO

FRAPPATO TERRE SICILIANE

INDICAZIONE GEOGRAFICA
PROTETTA

Vineyards & Viticulture

Boscopiano is made from indigenous Frappato grapes. The grapes are grown in a **single vineyard, which is a little over one hectare.**

The vineyard was planted in the contrada Bastonaca in 2005, with a high density of 4,500 vines per hectare. The clones were developed in our vine nursery on the estate, and the vines are trained using the guyot method.

The Frappato grapes are harvested late, the first selection taking place in the first 10 days of October. The different sections of the vineyard are harvested separately and are kept separate in order to enhance the different characteristics of the vineyard. We **harvest by hand**, putting the grapes into small crates of 15-18kg which we store in a cold room overnight.

Technical details

Once the grapes have reached 6 - 8°C, destemming takes place, followed by grape selection. The grapes are gently pressed and put into **700 litre terracotta oval amphorae.** These small amphorae give the wine the maximum opportunity to interact with the terracotta. Each amphora is filled with 30-35 crates of grapes, keeping the different batches separate.

During fermentation we do several **remontages.** At the end of the fermentation process, we top up the amphorae until the cap is submerged. We then leave the wine to rest in the amphorae, **in full contact with all its solids, until the next harvest.** After racking we do the first blend, the wine then rests in stainless steel tanks for 6 months before the blend is finalised.



Tasting Notes

Boscopiano is quite unique, something different, a wine that at the same time as honouring local traditions and craftsmanship, embraces innovation.

Typical of the Frappato grape in colour, it is ruby red with lovely purple reflections.

The nose is a whirlwind of red fruits, spices, floral notes, oranges and almonds.

On the palate there are notes of ginger and blood oranges.

Succulent and gentle, it is extremely elegant, with a long finish.

Only a few hundred bottles produced.

LIMITED PRODUCTION



Gift Box - 3 bottles

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