



CATARRATTO

Sicilia DOC

Bright straw-yellow, on the nose it has a bouquet of white peach, pear and broom. On the palate the hints of herbs perfectly blend with a fragrant and mineral finish.

The harvest has been characterized by quite balanced weather conditions, with well-distributed rainfall and steady summer temperatures that promoted a good and even grape ripening.

The implementation of careful and sustainable agronomic management in the vineyards made it possible to fully enhance their potential and that of the native grape varieties we represent.

Their resilience and ability to adapt to climatic dynamics have resulted in wines of great balance, structure, and a strong territorial identity

The vineyard The vineyards are located in contrada Chirchiaro, among the hills of the hinterland of western Sicily at an altitude of 500 m. above sea level, on a siliceous and limestone medium textured soil. The vines are planted using a trellis system east-facing and the Guyot pruning system.

Winemaking

Manual harvest was carried out on September 20th. Destemming, maceration for a few hours and soft pressing.

After the fermentation at 15° C in stainless steel tanks, the wine is aged "sur lies" for 60 days prior to bottling.

Grapes

Catarratto

Colour

Bright straw-yellow

Scent

On the nose it has a bouquet of white peach, pear and broom

Taste

On the palate, herb hints perfectly blend, leaving a fresh and mineral finish

Pairings

Perfect with seafood starters, fish first courses, shellfish or risotto with vegetables

Serving Temperature

8°-10° C

Closure

Diam 5

Technical Data

Alc: 12.50% TA: 6.50g/l RS: 4.43g/l PH: 3.36

