



KERATION 2024

Denomination: IGT Terre Siciliane

Grapes: Catarratto lucido 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 6.500 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 5.000 vines per hectare, with yields of 70 q/ha

Harvesting: manual harvest in the first decade of September

Vinification: Off-the-skin vinification and fermentation in stainless steel temperature-controlled vats

Ageing: maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 13% vol

Total acidity: 5,89 g/l

Ph: 3,17

First vintage: 2011

Bottle size: 0,75 l

Tasting notes:

Appearance: straw yellow with light green reflections

Nose: with intense fragrances of orange blossom and yellow pulp fruits

Palate: elegant and intriguing, with a perfect balance of acidity, minerality and flavour; it has an excellent persistence and aftertaste of vegetable hints

Food pairing:

It perfectly blends with vegetarian menus, Sicilian seafood and medium-aged cheeses.