

TECHNICAL DATA SHEET

CATARRATTO SICILIA DOC BIOLOGICO

HARVEST 2023

Wine name: Catarratto

Denomination: SICILIA D.O.C.

Production zone: Calatafimi (TP), contrada Pianto Romano

Grape variety: 100% Catarratto

Age of the vineyards: 22 years old

Cultivation system: Guyot

Type of soil: Calcareous-Clayey with considerable presence of Gypsum

Exposure: North

Altitude: 450 m above sea level.

Grape yield for hectar: 100q.li/ha

Method of cultivation: Organic

Bottle procuction: 3.500

Vinification and aging: Traditional white vinification; 85 % in temperature controlled steel and 15 % in used French oak tonneaux; aging in the same fermentation containers "sur lies" for about 5 months, with periodic batonnage

Organoleptic data: Straw yellow in color, intense on the nose with citrus and white flowers notes; fresh on the palate with great acid balance enhaced by its sapidity.

Recommended serving temperature: 8-10°C

Pairings: raw fish appetizers, fish or vegetable first courses, fresh cheeses.

