



CATARRATTO

D.O.C. Sicilia



"Catarratto" is one of the oldest native grape variety in Sicily. Widely cultivated in the western region of the island, it is one of the leading Sicilian white grape varieties today.

A very drinkable wine with persuasive and enjoyable flavors and a crunchy fruit taste. It is a traditional wine, invaluable proof of Catarratto grapes, that have been cultivated in Sicily for a long time.

Tasting notes:

Grape variety: 100% Catarratto

Wine type: White – D.O.C. Sicilia

Color: bright straw yellow

On the nose: soft and perfumed notes of almond, white peach, orange blossom and citrus create a refined and inviting bouquet

On the palate: freshness, softness and elegance are the main characteristics of this generous and pleasingly complex wine, with uncommon qualities of long-lasting liveliness

Pairings: excellent with seafood appetizers, grilled king prawns and scampi

Suggested glass: medium size tulip-shaped glass, to fully enjoy the bouquet

Serving temperature: 10-12°C

Alcohol content: 13% vol.

Technical specifications:

Soil type: hilly, loamy sand

Altitude: 420 mt above sea level

Age of vines: 2005

Where produced: Contrada Bagnitelle
Contessa Entellina (PA)

Vines/Hectare: 3.500

Yield/Hectare: 8 Tonnes

Harvesting: second week of september with manual harvest and grape selection

Crushing: the grapes are destemmed and cooled, then softly crushed in absence of oxygen

Alcoholic fermentation: 15 days, in steel tanks, at low temperature (14-15°C)

Maceration: 12 days in a temperature-controlled environment

Ageing: 6 months in steel tanks on the fine lees at constant temperature (10-12°C)

Bottle ageing: 2 months at controlled temperature (18°C)

Logistica

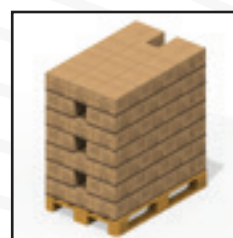


Box:

6 bottiglie di 750ml

Box size:

31 x 25 x h17cm



Pallet:

11 Box by layer
7 Layers for pallet
77 Boxes per pallet
462 Bottles per Pallet

Pallet size:

80 x 120 x h130cm