

## CATARRATTO *Made with Organic Grapes*

**Variety:** 100% organically grown Catarratto grapes

**Appellation:** Terre Siciliane IGP – White Wine

**Alcohol Content:** 12.5% vol.

**Vineyard Area:**

Belice valley. 200-500 meters above sea level.  
Northeast facing slopes.

**Soil:**

Relatively deep alluvium-based soil of medium texture with a mix of limestone and sand. Dark soil with an adequate amount of organic matter.

**Harvest:**

Grapes are harvested in the first ten days of September.

**Winemaking:**

After the harvest, grapes undergo a soft pressing. The must obtained is decanted to a cold temperature. Afterwards, it is naturally refined and the ferments for two weeks at around 57-59° F. After fermentation, the wine remains on its lees, aging sur lie, until January or February.

**Characteristics:**

This wine offers tones of straw-yellow color with greenish reflections. The nose is intense with prevailing notes of citrus fruits and flowers. On the palate it is enveloping, fresh, rich and persistent.

**Food Pairing:**

Enjoy it with fish plates with a substantial fat content, as to exploit the fresh acidity of the wine. Oily fish like Tuna, Mackerel or all kinds of pasta with seafood are a perfect match. It makes a very good aperitif as well. Best served if opened half hour prior degustation at a temperature between 50-54° F.



Certified organic by Suolo e Salute srl Italy



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