

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:

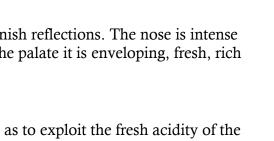
This wine offers tones of straw-yellow color with greenish reflections. The nose is intense with prevailing notes of citrus fruits and flowers. On the palate it is enveloping, fresh, rich and persistent.

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





made with organic gr

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