



GRAPES

Catarratto 100%

DENOMINATION

TERRE SICILIANE IGP

VINIFICATION AND AGEING

Harvested by hand, the yields are naturally restricted by the winds and climatic conditions on the island and average around 80 quintal per hectare. The vineyard sites are situated at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. Wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with clean fruit flavours.

Using the best fruit in the vineyards, and less sulphur in the winemaking (and thus extra attention in the winery), the grapes are first very gently pressed and fermented in 50 hl acacia wood barrels for 24 hours. After maceration a second soft pressing of the grape and must. The second fermentation is in stainless steel at 16-20°C for 14 days, followed by malolactic fermentation.

TASTING NOTES

This natural wine packs a punchy nose of crisp apple aromas. Crunchy green apple and a bit of lime lead on the palate which is rich in texture and a lemon drizzle cake finish.

FOOD PAIRING

Traditional Sicilian pasta Asciutta

AGEING

Two years

SERVICE TEMPERATURE

16°/18°C

FABRIZIO VELLA



CATARRATTO

TERRE SICILIANE IGP BIO

ALCOHOL

11%

BOTTLE

ø 81mm | h. 308mm | 550 g

PALLET

80x120x165cm | 1110 kg |
95 Boxes (100x120cm Pallet) | 5
Layers of 19 Cases

CLOSURE

Natural

CASES

240x310x161 | 6x75cl | kg. 7,4

EAN CODE

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