

# CATARRATTO



<b>CLASSIFICATION</b>	Terre Siciliane I.G.T.
<b>GRAPE VARIETIES</b>	100% Catarratto
<b>VINEYARDS LOCATION</b>	Trapani countryside
<b>SOIL COMPOSITION</b>	Medium mixture with a clayey tendency
<b>EXPOSURE</b>	North, 300mt a.s.l.
<b>TRAINING SYSTEM</b>	Gujot Espalier
<b>NR. VINES PER HECTARE</b>	4.200
<b>YIELDS PER HECTARE</b>	8.000 kg
<b>HARVEST</b>	Hand-picking, II and III decade of September
<b>TEMPERATURE OF FERMENTATION</b>	16-18°C
<b>PERIOD OF FERMENTATION</b>	10 days
<b>WINEMAKING</b>	Soft-pressing, maximum 60% juice extraction, fermentation at controlled temperature.
<b>AGING</b>	1 month on lees

<b>BOTTLE AGING</b>	1 month
<b>ALCOHOL</b>	12,64% by vol.
<b>PH</b>	3,28
<b>TOTAL ACIDITY</b>	5,10 g/l
<b>1° VINTAGE</b>	2004
<b>PRODUCTION</b>	150.000 bottles
<b>FORMATS</b>	75 cl bottle
<b>TASTING NOTES</b>	Straw yellow colour with greenish hints; notes of wild flowers, only just mature pear. Pleasant and persistent acidity. Made from Catarratto grapes, it's used to convey the sunny slopes where the grapes ripen.
<b>SERVING TEMPERATURE</b>	10-12°C
<b>WINE GLASS</b>	For light-bodied white wine, larger bowled with closed rim to deliver more aromas.

