



Catarratto 100%



straw yellow with green reflections



citrus and white fruit notes, but also
thyme and star anise



pleasant and mineral, with fruity
and floral hints

Harvest period: first ten days of September

Winemaking system: cryomaceration for 5 hours

Soft pressing

Vinification and aging in stainless steel silos, with
selected Sicilian indigenous yeasts and at controlled
temperature, for 4 months

Sugar cane fiber cork (no smell of cork, biodegradable,
zero carbon footprint)

Alcohol content: 12.5% vol.

Serving temperature: 12 ° C

Catarratto is the most widespread variety in Sicily,
traditionally cultivated in wide rows, with the vines
kept low and the operations still manual.

The Catarratto grapes are harvested in boxes and
vinified to preserve all their peculiarities: the pale
straw yellow color, the non-invasive fruity and floral
notes and the good structure.



2016: 89 Punti
2017: 87 Punti
2018: 90 Punti
2019: 90 Punti



Golden Ladybug Award
One of the 100 best
organic wines of Italy




TERRE DI GRATIA