



**Catarratto 100%**



bright **golden yellow**



notes of apricot and white peach, resin,  
licorice e **mediterranean bush**



**velvety**, with a good acidity which gives  
it pleasantness and freshness

Harvest period: first ten days of September  
Vinification system: maceration for 4 days  
with inoculation of Sicilian indigenous yeasts and  
at controlled temperature

Soft pressing

Vinification and aging in stainless steel silos for  
4 months. Natural filtration by settling

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

Alcohol content: 12% vol.

Serving temperature: 10/12 ° C

Catarratto is the most common variety in Sicily,  
traditionally cultivated in a wide open, with vines  
kept low and manual cultivation operations.

The Catarratto grapes are harvested at the beginning of  
maturation and vinified to maintain all its peculiarities.

The contact with the skins for 4 days gives it the  
bright golden yellow color, the ethereal and ripe fruit note  
and the velvety freshness that makes it so pleasant and  
easy to drink.



  
**TERRE DI GRATIA**