



Catarratto 100%



straw-yellow with green reflections



citrus and white fruit notes, like peach and pear



fresh and pleasant, with fruity and floral hints and thin bubbles

Harvesting period: second half of August

Vinification: cold maceration with skins for 5 hours

Soft pressing

Vinification and aging in stainless steel tanks, with selected indigenous yeasts and controlled temperature for 3 months

Second fermentation in stainless steel tank (Italian Method)

Alcohol: 12%vol.

Service temperature: 10/12°C

Catarratto is the most widespread variety in Sicily, traditionally cultivated in wide rows, with the vines kept low and with all the growing operations still manual. Catarratto grapes are harvested at the beginning of the ripening to preserve their peculiarities: the straw-yellow color, fruity and floral notes on the nose and mouth. The thin bubbles give it freshness and pleasantness.



  
**TERRE DI GRATIA**