



Catarratto-Zibibbo

Catarratto is one of the oldest native grape variety in Sicily. Widely cultivated in the western region of the island, it is one of the leading Sicilian white grape varieties today.

A very drinkable wine with persuasive and enjoyable flavors and a crunchy fruit taste.

It's a traditional wine, invaluable proof of Catarratto grapes, that have been cultivated in Sicily for a long time.

WINEMAKING

The selected and cut bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 10 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Refinement takes place in steel silos.

The wine rests for about 9 months and then it is bottled.

TASTING NOTES

Colour | bright straw yellow

Aroma | The wine expresses its true identity by playing on the accords of berries, fruits giving unique flavors in mouth

Taste | freshness, softness and elegance are the main characteristics of this generous and pleasingly complex wine, with uncommon qualities of long-lasting liveliness

TECHNICAL SPECIFICATIONS

WINE TYPE | white – IGT Terre Siciliane

GRAPE VARIETY | 80% Catarratto 20% Zibibbo

FOOD PAIRING | couscous with fish, pasta with fish sauce. with spices meats

SERVING TEMPERATURE | 12°C

SUGGESTED GLASS | medium size tulip-shaped glass, to fully enjoy the bouquet



WWW.ALFEU.IT