

Catarratto & Zibibbo

Rediscovering precious grape varieties from Sicily's rich past.

c./da Falconeria, c./da Pozzillo - Marsala



Grape Variety
Catarratto & Zibibbo (withe grape)

Vintage Available Alcohol Content

Vineyard Age

20 years

Training Form
Espalier

Soil Composition

Black soils rich of organic elements;
250 m/asl

Vineyard Surface

Winemaking
10 days of vinification & maceration with skins

Harvest Time last week of August

Yield Per Hectare Aging
60 q/ha until April in steel silos

Tasting Notes

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

Food Pairings

couscous with fish, pasta with fish sauce, white spices meats

l 2°- 54F



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