

bio Cataratto

VARIETY Cataratto
APPELLATION Terre Siciliane IGT

VINEYARD AREA
Belice valley 350-500 m on the sea level

SOIL
Relatively deep alluvial based soils of medium texture with a mix of limestone and sand. Dark soils with a good content of organic matter

WINEMAKING
100% Cataratto sourced entirely from organically accredited vineyards. 60% is fermented in stainless steel tanks for 20 days at 12-14°C, the remainder is fermented on French Oak. Maturation in stainless steel with weekly bâtonnage for 3 months

TASTING NOTES
The colour is a rich yellow straw. The nose shows a mix of Sicilian white and yellow melon with notes reminiscent of apple blossom. This is equally supported by a medium bodied profile of melon and white peach. A mineral-like acidity supports the vanillan French oak

FOOD PAIRING
It is recommended with fish-based antipasti like swordfish rollups and soups, shellfish dishes and mature pecorino cheese

PACKAGING INFORMATION

bottle size	750 ml	empty bottle weight	400 gr
pallet	80x120 EUR-EPAL	bottle ean code	8030423002550
bottles per case	6	full case weight	7.00 kg
case per pallet	125	case ean code	18030423002557

