



Catarratto / Chardonnay

Straw yellow. Fresh on the nose with traces of honeysuckle and lemon grass. In the mouth it has a good body, highlighted by a crisp hint. It matches well with cold seafood appetizers, swordfish, soups and well-seasoned pecorino cheese

Variety: 70% catarratto – 30% chardonnay

Classification: I.G.T. Terre Siciliane

Btl capacity: 750 ml

Area of production: Salaparuta, 350 masl, south-east exposure

Soil: Alluvial and deep soils, medium texture. Good content of organic matter

Training and pruning: Upwards-trained vertical trellis, guyot.

Yield per hectare: Catarratto: 80 quintals for hectare –
Chardonnay: 80 quintals for hectare

Vinification: Blend of 70% catarratto and 30% chardonnay. The varieties are fermented separately in steel for 20 days at 12-14 C°. The blend is made once the process is completed.

Organoleptic characteristics: Straw yellow. On the nose the wine is fresh with traces of honeysuckle and lemon grass. In the mouth it has a good body and stands out for a certain minerality highlighted by an acid-crisp hint.

Pairings: It matches well with cold seafood appetizers, swordfish rolls, soups and well-seasoned pecorino cheese.

Alcohol by volume: 12.5% vol.

Acidity: 5,5g/l

PH: 3,5

SO2 TOT: 980mg/l

SO2: 33mg/l