



TERRE
SICILIANE IGP
CATARRATTO
INZOLIA



Catarratto and Inzolia are picked separate and pressed to extract the juice. The juice is then fermented in stainless steel tank at 16°C to protect the juice from oxidation. Once fermentation is finished, the wines are racked into a tank where, on its fine lees, are aged for 6-8 months. Once the wine are blended, the wine went through a light fining and a filtration prior the sterile packing.

GRAPES: Catarratto and Inzolia

PRODUCTION ZONE: Sicilian lands

CONTENTS: 0.500 lt.

ALCOHOL CONTENT: 12,00% Vol.

RESIDUAL SUGAR: 2g/l

CHARACTERISTICS: Medium lemon with gold hue, Refined and mineral profile with notes of stonefruits, clementine and basswood flowers. Medium bodied, fleshy texture, crisp acidity and a remarkable fruity aftertaste

SERVING SUGGESTIONS: Seafood and fish, raw, grilled or even deep fried.

SERVING TEMPERATURE: 12°C

