



Catarratto-Pinot Grigio

Terre Siciliane IGP

Grapes: 60% Catarratto and 40% Pinot Grigio.

Vineyard area: grapes are selected from the best vineyards in the Trapani area. This vineyard is one of the most characteristic and typical of this area, with a predominance of white grapes. Vine training is by traditional Spalliera system.

Harvest: Pinot Grigio is picked in the first part of August while Catarratto in the second part of September. Both are hand-picked which allows us to select the grapes when at their optimum maturity while retaining the grapes acidity.

Vinification: after destemming, grapes are gently pressed. Fermentation takes place at controlled temperatures not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place. After the fermentation of Catarratto is finished, the two wines are blended and kept on fine lease until the end of December.

Tasting notes: the blending of these two grapes creates an enjoyable, everyday drinking wine that offers intense aromas of both citrus and tropical fruit flavours. Perfect with seafood or as an aperitif.

