

CATARRATTO PINOT GRIGIO IGT TERRE SICILIANE

VARIETAL COMPOSITION: 60% Catarratto, 40% Pinot Grigio

APPELLATION: IGT Terre Siciliane

AREA OF PRODUCTION/ORIGIN: Sicilia

VINIFICATION:

The must is not left on the skins to avoid acquiring their rust-red colour. After soft-pressing the must is left to ferment for about 15-20 days at a low temperature between 17°-18° C. in stainless steel vats. The wine is then stored at 18°-20° C. in special stainless-steel tanks until bottling.

HARVEST DATE: end of August

CELLARING: 2 years

ALCOHOL CONTENT: ca.12 % Vol.

TOTAL ACIDITY (as tartaric acid): 5,5 g/l

REDUCING SUGAR: 4 g/l

TASTING NOTES:

It has an intense straw colour and also an ample, lasting fruity bouquet. The palate is dry, soft and well balanced, due to its full body.

CULINARY SUGGESTIONS:

Excellent with fish soups, grilled fish and courses based on mushrooms. It is exceptional with lasagne and prawn sauce.

SERVING TEMPERATURE:

10°-12° C.