



<i>Variety</i>	Catarratto
<i>Appellation</i>	Terre Siciliane IGT
<i>Color</i>	pale yellow
<i>Aromatics</i>	delicate and fragrant with floral yellow-pulp fruits notes
<i>Taste</i>	very fresh, well balanced, with an elegant finish
<i>ABV</i>	12,5% by Vol.

<i>Production area</i>	Jato River Valley (Palermo)
<i>Altitude</i>	500/600 m, 1640-1960 ft
<i>Training system</i>	vertical-trained, Guyot
<i>Yield</i>	70 hl / 1850 gal per hectare / 718 gal per acre)
<i>Harvest</i>	by hand - mid September
<i>Vinification</i>	the bunch is destemmed and then sift pressed; decantation of the must at about 12 °C
<i>Fermentation time</i>	fermentation with selected years, 2 weeks
<i>Fermentation Temp.</i>	14-16 °C / 57-61 °F
<i>Maturation</i>	stainless steel vats

Pairing fish and seafood, lightlyseasoned
pasta dishes, chicken, soft cheeses;
excellent also as an aperitif

Serving temperature 10 °C, 50 °F

<i>Bottle size</i>	750 ml
<i>Ean bottle</i>	8033706080313
<i>Bottle per case</i>	6
<i>Empty bottle weight</i>	650 gr / 22,92 oz
<i>Pallet size</i>	80 x 120 eur-epal
<i>Cases per pallet</i>	105



THE MOST CLASSIC OF THE SICILIAN
WHITE WINES, AROMATIC AND FULL
OF SUNSHINE.