



Ciello

CATARRATTO

TERRE SICILIANE IGP

GRAPES

Catarratto 100%

DENOMINATION

TERRE SICILIANE IGP

VINIFICATION AND AGEING

The Catarratto grapes are grown in sandy soils in Patti Piccolo- Alcamo. Vertical trellis system training with low guyot pruning. Night harvested when the grapes are cool. Soft pressing of the whole grape, the must is fermented in steel tanks, with a 24 hour maceration of the grapes and must followed by a second soft pressing. Temperature is controlled at 16 to 20°C for 14 days followed by malolactic fermentation then matured in stainless steel for 3 months before bottling.

TASTING NOTES

This wine has an intense nose of lemon fruit, citrus blossoms along with hint of tropical fruits. Strong minerality on the palate, well balanced acidity.

FOOD PAIRING

Chickpea soup, Sicilian pasta asciutta.

SERVICE TEMPERATURE

10°/12°C

ALCOHOL

12%

BOTTLE

ø 75mm | h. 289mm | 345 g

PALLET

80x120x165cm | 1110 kg |
125 Boxes (100x120cm Pallet) |
5 Layers of 25 Cases

CLOSURE

Screw Cap

CASES

234x300x155 | 6x75cl | kg. 7,4