



MONOVARIETALI

CATARRATTO

Sicilia DOC, Organic

A WHITE WINE THAT IS AN EXTREMELY VERSATILE PARTNER WITH FOOD.



GRAPE VARIETY
Organic Catarratto



ESTATE
Pianetto Estate, Santa Cristina Gela, Palermo (PA)

TERROIR AND ELEVATION
Our Catarratto grows in mineral-rich, medium-textured, clay soils at an elevation of approx. 650 metres a.s.l.

HARVEST
Begins in the last week of September.



VINIFICATION AND MATURATION
After the grapes are quality-selected and picked, the berries are gently pressed and the must fermented in stainless-steel, temperature-controlled tanks. The wine then matures in steel for 3 months and in the bottle for an additional 2 or more months.



SENSORY PROFILE
With its straw yellow colour, our Catarratto displays forward notes of citrus and blossoms, enriched with fragrant lemon zest, orange blossom, and jasmine. On the palate, a zesty acidity complements full, rich flavours.

PAIRINGS
This is the perfect wine to pair with seafood, as well as with poultry, veal, and grilled vegetables.



SERVING TEMPERATURE
8-10°C



SIZE
0,75 L