



VINTAGE AVAILABLE: 2016

ALCOHOLIC DEGREE: 12%

VINEYARD SURFACE: 2 ha

AGE OF VINES: 35 years

TRAINING SYSTEM: Espalier

SOIL COMPOSITION: Black soils rich of organic elements

CLASSIFICATION: CATARRATTO IGP TERRE SICILIANE

HARVEST TIME: 10 – 15th September

YIELD PER HECTARE: 60 q

WINEMAKING: 3 days of macerations on the skins

AGING: From September to April in still tank; 4 months in bottle

BOTTLES PRODUCED: 6000

TASTING NOTES: quince, yellow flowers, yellows spices, sulphurous and smoked notes; persistent and tasteful

FOOD PAIRINGS: couscous with fish, pasta with fish sauce,

white spices meats

