

CATARRATTO-PINOT GRIGIO

TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Green Status: organic
Soil composition: calcareous
Training method: trellis with Guyot pruning
Elevation: 1,148-1,476 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: North-East
Vines age: 15 years
Harvest time: end of August
First vintage: 2019



WINEMAKING & AGING

Varietal composition: 70% Catarratto, 30% Pinot Grigio
Fermentation
Container: stainless steel tanks
Aging
Container: stainless steel
In bottle: 4 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 5.8 g/l
Acidity: 6.6 g/l
Dry extract: 22 g/l



FOOD PAIRINGS

Pairs well with light, delicate dishes, such as appetizers, hors d'oeuvres, and fish courses, as well as white meat dishes.



TASTING NOTE

Straw yellow in color.
Fruity notes of white peach and floral notes.
Sapid, light, with good acidity, balanced, mineral, and fresh.

PRODUCER PROFILE

Estate owned by: Colosi Family
Winemaker: Pietro Colosi
Total land under vine: 90 + 12 ha in Salina
Winery production: 700,000 bts
Region: Sicily (Italy)

