

CATARRATTO PINOT GRIGIO

TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Green Status: organic, vegan
Soil composition: medium-textured soil, sandy and pebbly
Training method: espalier
Elevation: 60-90 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North-East
Vines age: 15 years
Harvest time: end August/September
First vintage: 2011
Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 60% Catarratto, 40% Pinot Grigio
Fermentation

Container: stainless steel tanks

Maceration

Technique: cold, on the skins

Length: 10-15 days

Aging

Container: stainless steel tanks

Length: 4 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 6.1 g/l
Acidity: 5.5 g/l
Dry extract: 19 g/l



FOOD PAIRINGS

A pleasant aperitif; pairs well with seafood and grilled fish.



TASTING NOTE

Straw yellow in color.
The bouquet on the nose shows aromas of citrus, tropical fruits, and floral notes.
On the palate, it is fresh and enjoyable, balanced for everyday drinking.

PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano & Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacomelli
Total land under vine: 50 ha
Winery production: 600,000 bts
Region: Sicily (Italy)

