



LUNA SICANA

Wine and Flavors of Sicily



CATARRATTO

Sicilia D.O.C.

Organic

From a young vineyard our Catarratto is born. An ancient native variety which stands out for its extraordinary freshness and flavor, and intense aroma and a marked acidity. The elegant notes of orange blossom and fresh white pulp fruit, combined with hints of aromatic herbs, make this white wine an excellent proposal to accompany fish dishes.

PRODUCTION AREA. South west Sicily, Casteltermini Agrigento, on the bank of Platani river.

GRAPE VARIETY. Catarratto.

CULTIVATION SYSTEM. Vine trellis.

PRUNING. Renewable cords.

AVERAGE VINEYARD AGE. 10 years.

SOIL CONFIGURATION. Fertile sandy valley bottom, clay and silty.

HARVEST TIME. End of August.

HARVEST METHOD. Strictly by hand in cases.

AVERAGE YIELD PER HECTARE. 90 q.li. .

WINEMAKING. White, with diraspo-crushing, soft press, settling, fermentation at controlled temperature (13-14 °C).

FINISHING. 6 months in steel tank and 2 months in bottle.

CLASSIFICATION. White Wine Catarratto D.O.C. Sicilia.

ALCOHOL. 12-13%.

BOTTLE. 750 ml.