

TERRE SICILIANE

Indicazione Geografica Tipica

CATARRATTO

2023

Classification: IGT Terre Siciliane

Grape variety: Catarratto

Production area: Eastern slope of Mount Etna - Contrada Volpare - Milo

Altitude: 700m a. s. l.

Soil: Sandy volcanic soil, high in organic substance and rich in minerals

Treatments: Limited to the use of sulphur and copper.

Vine density : 6000 vines per hectare.

Growing method: Bush vine ("albarello etneo") on small terraces made of dry lava-stone walls.

Harvest: mid October

Vinification and aging: The grapes are harvested by hand then are direct pressed. The direct press undergo a process of cryomaceration. The must is cold clarified and fermented in stainless steel tanks, where the wine is aged on the lees for 4 months.

Production: 3200 bottles.

Alcohol content: 13,5 % by Vol

Serving temperature: 10° - 12°C



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