

CATALÙ

CATARRATTO

Straw yellow color almost golden like the mustard flowers reported on the label, the Catalù Catarratto by Caruso & Minini discloses an explosive mix of fruit and flower flavours enhancing freshness and elegance.

The sea breezes blowing from the sea to the vineyards make Catalù full, mineral and slightly savory. After a Hand harvesting taking place over the first part of September, grapes are cryomacerated in stainless steel fermenters to ease the polyphenolic extraction; the product ages in steel tanks before bottling. An identifying white suitablfor being tasted at any meal. A white wine enclosing the essence of the Sicilian winemaking history characterized by love for the vineyard, just here in the Salemi area.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Straw yellow color almost golden

AROMA: An explosion of fruit including green apple, pear, pineapple and mango with floral note of typical white flowers.

PALATE: A full, acidic and slightly savory wine, the result of the sea breeze on the hills, with a long and mineral finish.

HOW TO TASTE

FOOD MATCH: Pasta with light sauces, fish and shellfish, chicken, fresh cheese. Ideal as an aperitif.

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 34.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Catarratto Lucido

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/ North -west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13% Vol.

WINEMAKING PROCESS: Cryomaceration in steel fermenters at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clarification of the must. Fermentation in steel tanks at controlled temperature.

MATURATION: the wine ages in steel tanks before bottling

