



MONT'ELIMO CATARRATTO



Fragrant and delicate. A white varietal Catarratto, which gets its strength from its sapidity and its discreet aroma. The harvest takes place during the first ten days of September with manual harvesting to preserve the integrity of the grapes. Maceration and soft pressing are rigorously carried out at a cold temperature (4°C). The Mont'elimo line Catarratto of Casa Vinicola Fazio originates from the autochthonous white grape variety that best identifies the history of Sicily. A fresh wine and very representative of an island with thousands of different facets.

DENOMINATION: DOC Sicilia

ENO-SENSORY ANALYSIS



COLOR: Pale yellow



BOUQUET: Notes of hawthorn and pear, but also white peach and citrus



TASTE: On the palate it is savory and persistent. Freshness and fragrance accompany a fruity and floral bouquet

HOW TO TASTE IT

PAIRING: Ideal in combination with white meats, grilled vegetables but also with first course fish. Definitely to try with goat cheeses

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 8 - 10° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 12,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 100% Catarratto

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 350 meters above sea level

TYPE OF SOIL: Clayey

EXPOSURE OF THE VINES: South/West

TRAINING SYSTEM: Guyot

STRAINS/HA: 4500

GRAPE YIELD QUINTALS/HA: 70 q/ha

HARVEST PERIOD: First ten days of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 95 mg/L

WHITE VINIFICATION: Soft pressing of the grapes and slow and thermo-controlled fermentation in stainless steel tanks

REFINING IN BOTTLE: 3 months