



## BRUSÌO - CARRICANTE CATARRATTO



Young and intense. The union of two great native varieties, Carricante and Catarratto, gives life to this proud Sicilian white wine, with a playful, but at the same time, powerful nature. The grapes are harvested by hand to protect their integrity before vinification. To avoid oxidation and change of color, the destemming and maceration are done at a very low temperature. The grapes are then soft pressed and fermented in thermo-controlled stainless-steel containers. The result is Brusio, a white wine with a brilliant straw yellow color with an elegant and aromatic bouquet of fruits and spicy notes, typical of our noble Sicilian varieties.

**DENOMINATION:** DOC Sicilia

### ENO-SENSORY ANALYSIS



**COLOR:** Straw yellow, limpid and brilliant



**BOUQUET:** To the nose, sweet notes of peach and white melon, with hints of spices and jasmine



**TASTE:** Fresh and dry. Perfect sapidity that enhances the varietal flavors. The finishing notes are a succession of its persisting aromas.

### HOW TO TASTE IT

**PAIRING:** Ideal with white meats, stewed and velvety vegetables. Also good with risotto, first and second fish-based courses

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 9 ° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 22,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Espalier system

**VARIETIES USED:** 60% Carricante - 40% Catarratto

**VINEYARD LOCATION AREA:** DOC Erice area

**ALTITUDE:** 350/400 meters above sea level

**TYPE OF SOIL:** Calcareous - clayey

**EXPOSURE OF THE VINES:** South - West

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 4000/4500

**GRAPE YIELD QUINTALS/HA:** 60/65 q/ha

**HARVEST PERIOD:** First twenty days of September

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 11.5% Vol.

**CONCENTRATION OF SULPHITES:** 90 mg/L

**WHITE VINIFICATION:** Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and very slow, thermo-controlled fermentation. Cold bottled.

**REFINING IN BOTTLE:** 3 Months

**LONGEVITY OF THE WINE:** 3 Years