



TRENTA SALMI - CATARRATTO



Captivating and well-balanced. This pure Catarratto from Sicily conquers the palate for its variety of aromas and for the refined elegance it is endowed with. The grapes are harvested by hand in 14 kilo boxes to preserve the integrity of the berries thus guaranteeing the final quality of the product. These are then softly pressed to extract only the very aromatic free-run juice. The subsequent static decantation and slow fermentation in medium toasted oak barrels bring great structure and a noble aromatic legacy. Trenta Salmi, an iconic wine of Casa Vinicola Fazio, is characterized by sweet fruity notes of vanilla and cream that make it a real enological jewel.

DENOMINATION: IGT Terre Siciliane

ENO-SENSORY ANALYSIS



COLOR: Intense golden yellow



BOUQUET: Notes of white-fleshed fruit and exotic fruit blend with the graceful sweetness of vanilla and dried fruit; everything is embellished with a charming scent of lemon peel



TASTE: Elegant, sophisticated on the palate. The aromatic notes follow one another thanks to its majestic flavor. The finish is enveloping, persistent and harmonious

HOW TO TASTE IT

PAIRING: Excellent with grilled blue fish, swordfish, crustaceans and mollusks. It also goes well with white meats, in particular with stewed rabbit

RECOMMENDED GLASS: Large tulip

SERVING TEMPERATURE: 13 - 14° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 3,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Greek sapling over 60 years of age

VARIETIES USED: 100% Catarratto

VINEYARD LOCATION AREA: Western Sicily, in Buseto Palizzolo (TP)

ALTITUDE: 350 meters above sea level

TYPE OF SOIL: Calcareous - clayey

EXPOSURE OF THE VINES: North - North/East

TRAINING SYSTEM: Guyot

STRAINS/HA: 5000

GRAPE YIELD QUINTALS/HA: 50 q/ha

HARVEST PERIOD: First twenty days of September

HARVEST METHOD: Manual, in boxes of 14 Kg

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 13% Vol.

CONCENTRATION OF SULPHITES: 60 mg/L

VINIFICATION: Soft pressing with membrane presses, static decantation of the musts and slow fermentation in medium toasted oak barrels. After bottling, it refines six months in the cellar at a controlled temperature and in a horizontal position.

REFINING IN BOTTLE: 6 months

LONGEVITY OF THE WINE: Over 10 Years