



CALEBIANCHE - CATARRATTO



Dry, sapid, balanced. A pure Catarratto that expresses its varietal characteristics with class and harmony. The grapes are harvested by hand to preserve the integrity of the grapes. After destemming, for a full extraction of the polyphenolic substances, the must undergoes a cold maceration of the skins. The grapes are then soft pressed, followed by a slow and thermo-controlled fermentation. Calebianche, at the top of Fazio's quality pyramid, is characterized by an aromatic bouquet of melon and peach enriched by sweet hints of spring flowers. A combination of elements that make this wine a versatile product, that arises pleasant emotions to who drinks it.

DENOMINATION: DOC Erice

ENO-SENSORY ANALYSIS



COLOR: Bright straw yellow



BOUQUET: Great notes of white melon and peach are enriched by floral scents of orange blossom and jasmine



TASTE: Soft and dry, it has an excellent flavor that enhances the aromas. The finish is long and harmonious

HOW TO TASTE IT

PAIRING: Raw fish, crustaceans, molluscs, grilled tuna, swordfish. It also goes well with white meats and seared vegetables.

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 9 ° 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: Hilly viticulture

VARIETIES USED: 100% Catarratto

VINEYARD LOCATION AREA: DOC Erice area

ALTITUDE: 350 meters above sea level

TYPE OF SOIL: Clayey with presence of Calcarinite

EXPOSURE OF THE VINES: South - West

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000

GRAPE YIELD QUINTALS/HA: 75 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

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

REFINING IN BOTTLE: 4 months.

LONGEVITY OF THE WINE: 5 Years