



## 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:** Hilly viticulture

**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