

COLPASSO

Organic
&
Vegan Friendly

CATARRATTO PINOT GRIGIO TERRE SICILIANE IGP

GRAPES

60% Catarratto - 40% Pinot Grigio

VINEYARD AREA

The grapes are selected from some of the most characteristic and typical vineyards in the region of **Sicily**, which are particularly well suited to growing white grapes. Vine training is by **traditional Spalliera system**.

HARVEST

Pinot Grigio is picked **in the first part of August**, while Catarratto is **picked in the second half of September**. Both are **hand-picked** which allows us to select the grapes when at their optimum maturity, while retaining the grapes' acidity.

VINIFICATION

After destemming, grapes are gently pressed. **Fermentation** takes place at controlled temperatures not exceeding 18°C **for approximately 3 weeks**. Malolactic fermentation does not take place. After Catarratto's fermentation is finished, the two wines are **blended and kept on fine lees until the end of December**.

TASTING NOTES

The combination of these two grapes creates an **enjoyable**, everyday drinking wine that offers intense aromas of both **citrus and tropical fruit flavours**. Perfect with **seafood** or as an **aperitif**.

