

COLPASSO

Organic
&
Vegan Friendly

CATARRATTO PINOT GRIGIO 250 ml TERRE SICILIANE IGP

GRAPES

60% Catarratto - 40% Pinot Grigio

VINEYARD AREA

Grapes are selected from the best vineyards in the **Trapani area**. This vineyard is one of the most characteristic and typical of this area, with a predominance of white grapes. Vine training is by **traditional Spalliera system**.

HARVEST

The Pinot Grigio is picked **in early August**, while the Catarratto is picked in the **second half of September**. All grapes are hand-picked and we are careful to select the grapes when they are at their optimum ripeness and with the **perfect level of 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 the fermentation of Catarratto is finished, the two wines are blended and **kept on fine lees until the end of December**.

TASTING NOTES

The blending 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.

