



DEA DEL MARE

CATARRATTO PINOT GRIGIO TERRE SICILIANE IGP

GRAPES

60% Catarratto, 40% Pinot Grigio

VINEYARD AREA

The 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

Pinot Grigio is picked in the first part of August while Catarratto in the second part 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 the fermentation of Catarratto is finished, the two wines are blended and kept on fine lease until the end of December.

TASTING NOTES

A luminous pale straw colour, this blend of Catarratto and Pinot Grigio shows the best of Sicilian freshness and offers a vibrant nose of citrus blossom and tropical fruit. Light yet flavourful on the palate, it has a supple body and crisp finish, offering a pleasing balance between fruit intensity and drinkability.

TO SERVE

Dea del Mare Catarratto Pinot Grigio is a versatile partner to tuna carpaccio, vegetable couscous, or caprese salad. Its lively freshness and Mediterranean character makes it an ideal aperitif.

