



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

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

