



TERRE DI KAMA

CATARRATTO PINOT GRIGIO

TERRE SICILIANE I.G.P.

GRAPES: 60% Catarratto
and 40% Pinot Grigio.

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.

THE SEABED



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

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 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.



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Philip Giordano's illustrations make
the **6 BOTTLE PACK** a work of art in itself!

