



It was 1972 when Cantine Paolini announced its first harvest, marking a milestone in the company's history. From small parcels, as well as rows, juicy grapes Catarratto, Inzolia, Nero d'Avola and Frappato are still carefully trained to create the wines of the 72 Filara line that has always represented the beginning of a new path.

Catarratto is an indigenous white grape, planted in Sicily mainly in Trapani area. Its name means "abundance" for its great production. It is one of the oldest Sicilian grape, appreciated for its elegance and balance.

Catarratto Terre Siciliane IGT "72 Filara"

GRAPE VARIETIES

Catarratto

WINEMAKING

Pressing of the grapes is very soft and slow fermentation at 15°C lasts about 14 days; the wine is aged at a controlled temperature with a brief passage to the barrels for about three months.

AGEING

Six months in bottle.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Pale yellow in color, the scent intensely fruity with notes of peach, apricot and light hints of herbs, vanilla, citrus fruits; the palate is complex and elegant, long persistence with an aftertaste of bitter almonds.

GASTRONOMY

It's an excellent aperitif, it goes well with grilled fish, spaghetti with squid ink or sea urchins and shellfish with vegetables.

Serving temperature 10°C

AVAILABLE FORMATS

75 cl

AWARDS

2016 - Decanter - World Wine Awards - Commended

