



"Sicilien is ...", is the beginning of the story of foreign visitors when they speak of Sicily. This is how it is perceived: a symphony of colors that fascinates the rest of the world. Sicilien is the triumph of the red of the terroir kissed by the golden sun. Sicilien has boundless beauties wrapped in the blue sea. An island that also has hills, valleys and plains where the best grapes have been grown for years, originating our Sicilien wines. We propose a selection of this wine line.

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* DOC *Sicilia "Sicilien"*

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### GRAPE VARIETIES

*Catarratto*

### WINEMAKING

*The grapes are gently pressed and slowly fermented at 16°C for about 15 days; to favor the natural clarification, maturation occurs in stainless steel tanks at controlled temperature.*

### AGEING

*Five months in bottle.*

### ANALYTIC DATA

*Alcohol content: 12 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

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

## GASTRONOMY

*It's excellent with fish dishes, shellfish, and appetizer.*

***Serving temperature 8°C***

## AVAILABLE FORMATS

*75 cl*

