

Aquilae Catarratto Terre Siciliane IGP Canicattì



The Producer:

Catarratto is the main white variety on Sicily and has been established since before records began. It is mainly grown in the south and western parts of Sicily. The Canicattì winery has recently been rebuilt and with its new winemaker is making wines of outstanding quality.

The Wine:

Grape(s): 100% Catarratto
Area: From vineyards around the town of Canicattì in southern Sicily.
Training System: Espadrella
Yield: 80hl./ha.
Harvest: Late September
Vinification: A criomaceration for several hours is followed by a cool fermentation at 120-160
Ageing: The wine is kept in stainless steel vats until bottling in February. for 20-30 days in cement vats. There is a partial malolactic fermentation.

Tasting Notes:

- A clean fresh nose with nutty tones. A nicely balanced wine with a fullness of texture and then a deliciously zippy finish.
- Sicilian white wines of elegance and with very individual flavours are now becoming the norm. The potential has always been there and now with wine-makers of flair and expertise it can be realised. A clean fresh nose with nutty tones. A nicely balanced wine with a fullness of texture and then a deliciously zippy finish.



Code: 1572
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Organic: Yes
Closure: Natural Cork