

REGION - Camporeale (Palermo), Sicily

APPELLATION - Sicilia D.O.C.

VARIETAL(S) - 100 % Catarratto

VINEYARD SIZE - 2.7 hectares (planted in 1992)

SOIL - Sand and clay

AGRICULTURE - certified organic

ANNUAL PRODUCTION - 434 cases

CELLARING POTENTIAL - 2 to 3 years

VINIFICATION

Grapes were manually harvested and soft-pressed in the hours following harvest. Must was allowed to cold settle for 24 hours after which it was transferred into temperature-controlled stainless steel fermenters where it was inoculated with selected yeasts. Primary fermentation was carried out at 15°C for 14 days after which the wine was racked off into stainless steel tanks and allowed to rest on its lees for 6 months with weekly batonnage until it was bottled. The wine rested in bottle for 2 months before its release.

TASTING NOTES

NOSE - Green citrus, Mirabelle plums, pompelmo, wet rock, explosion of iodine notes, tarragon, tomato leaf, hints of chalk and hints of weed.

PALATE - Medium body; high and bright acidity. Crispy and fresh mouth feel loaded with lemon peel flavour. Very long finish.

