



AV01

Catarratto Orange
IGP Terre Siciliane / Patti Piccolo - Alcamo

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CATARRATTO / IGP TERRE SICILIANE // PATTI PICCOLO-ALCAMO

100% Catarratto, the best expression of the vineyards of Alcamo, wine of "naturalistic" approach free of Sulphites

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **catarratto**
Exposition - - **south**
Altitude - **350 meters above the sea level**
Soil type - **sandy**
Planting year - **1994**
Planting density vine per hectare - **4.200**
Training system - **vertical trellis**
Pruning - **low guyot 6 buds**
Yield per plant - **1,88**
Harvest period- **21 th of September**
Harvest system - **manual in 15 kg cases**

VINIFICATION

Press -**first whole grape - soft pressing, 1 atm**
Fermentation equipment- **wooden barrel of 50 hl acacia**
Maceration in the press - **second whole grapes and must - 24 hours**
Press - **soft pressing, 0,8 atm**
Second Fermentation equipment - **stainless steel**
Fermentation temperature in °C - **16 - 20**
Duration of the fermentation in days - **14**
Malolactic fermentation - **yes**
Maturation in steel vessels - **6 months**
Bottling period - **2 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol **13**
Residual sugar - **1,80 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **straw yellow, bright, turbid**
Bouquet - **citrus, grapefruit, apple, white flesh fruits, clear the smell of elderberry. Pleasant notes of Mediterranean plants**
Flavour - **the technique of production has enriched this wine of good tannins that participate in its verticality and the nerve that is perceived at its tasting. Sour, fresh, fragrant, elegant**

It is excellent with soups, legumes, and fresh vegetables.
Ideal with fish dishes, shellfish and white meats, cheeses of medium seasoning.

Ideal service temperature not less than 14°C