

Selection



BELEDA

Catarratto Bio
Sicilia DOP / Patti Piccolo - Alcamo

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CATARRATTO / DOP SICILIA BIO // PATTI PICCOLO-ALCAMO

Beleda is a 100% Catarratto, the flagship of our vineyards in Alcamo. A product of extreme elegance.

At the nose stand out nuances of almond, field flowers, wisteria and medicinal herbs. In the mouth it has a good character, juicy, with rare saltiness in an opulent and refined fruit

TRAINING

Production area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **catarratto**
Exposition - **south**
Altitude - **200 e 300 meters above the sea level**
Soil type - **sandy and moderate fine texture**
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 - **middle of September**
Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **soft pressing**
Fermentation equipment - **steel fermenters**
Fermentation temperature in °C - **15-16**
Duration of the fermentation in days **10 - 12**
Malolactic fermentation **no**
Maturation in steel vessels - **6 months**
Bottling period - **2 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **13,50**
Residual sugar **2,34g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **greenish yellow with straw hues**
Bouquet - **smell of citrus, grapefruit, bergamot and white flesh fruit**
Flavour - **fresh, aromatic, elegant with good acidity and saltiness**

It is excellent with Sicilia fish cuisine.

It is a perfect companion for appetizers, shellfish, main courses of fish and in more structured versions it can also be combined with delicate white meats.

Ideal service temperature 12 °C

RALLO 1860