

Selection - Orange Wine



AV01

Catarratto Orange
IGP Terre Siciliane / Patti Piccolo - Alcamo

AV01

CATARRATTO / DOP SICILIA BIO // 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 **11**

Residual sugar - **1,14 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