

Catarratto



Porta del Vento

We use only catarratto grapes of the lucido and extralucido varieties, one of the most ancient native vines. Until a few years ago, it was grown all over Sicily. We firmly believe that this variety has an unexpressed potential, and we strive to produce a very fine white wine. We generally harvest the grapes at the beginning of September, only when they have reached an optimal degree of acidity. This is a fresh, clean, full-bodied, well-balanced wine, with a good length on the palate and excellent ageing potential.

Grape variety :	Catarratto bianco
Fermentation :	In temperature-controlled stainless steel tanks
Ageing :	Five months in 25 hl stainless steel tanks
Total acidity :	7,2
Alcohol :	13% Ph 3,1
Residual sugar :	2,9 g/l
Total sulphites :	40 mg/l