

# PORTA DEL VENTO 2017

## CATARRATTO

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<b>Grape variety</b> ·	White Cataratto 100%
<b>Breeding</b> ·	Gobelet
<b>Fermentation</b> ·	Cement tanks
<b>Ageing</b> ·	Six months in cement tanks
<b>Total acidity</b> ·	5,6
<b>Alcohol</b> ·	13% · Ph 3,2
<b>Residual sugar</b> ·	1,5 g/l
<b>Total sulphites</b> ·	40 mg/l

White Cataratto, biodynamic cultivation on sandy soil at six hundreds metres of altitude. Yield per hectar of four tons, age of vines fifty years. Hand picked in september using small crates. A full body wine, well balanced, fresh and clean taste, good persistence to the palate and good ability to get better with age.

