

# LUNA CALANTE 2016

CATARRATTO

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<b>Grape variety</b> ·	White Cataratto 100%
<b>Breeding</b> ·	Gobelet
<b>Fermentation</b> ·	In cement tanks on their skins for 30 days
<b>Ageing</b> ·	Stainless steel tanks
<b>Total acidity</b> ·	5,6
<b>Alcohol</b> ·	13% · Ph 3,2
<b>Residual sugar</b> ·	1,8 g/l
<b>Total sulphites</b> ·	20 mg/l

White Catarratto grapes fermented in skin contact for 30 days, traditional vinification in open cement tanks at 24 degrees, frequent fulling by hand during the days. Great olfactory complexity, obtained through the wide oxidation in the fermentation period. Amber color bright, warm, elegant and enveloping taste. Aged twelve month in stainless steel tanks.

