

CATARRATTO PDV 2020

DOC MONREALE

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AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Catarratto 100%
Altitude	· 600 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone.
Training system	· Guyot
Plant density	· 4000 vines/ha
Yield	· 50 q
Harvest period	· 11 th decade of September
Harvest method	· By hand

OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, soft pressing, static decantation and fermentation at controlled temperature with indigenous yeasts.
Aging	· In concrete for 4 months on noble lees.
Aging in bottle	· 4 months

ANALYTICAL DATA

Total acidity	· 6 g/l
pH	· 3,05
Alcohol	· 13% vol.
Dry extract	· 28 g/l
Total SO ₂	· +/- 40 mg/l

ORGANOLEPTIC PROPERTIES

COLOUR	· Straw yellow color with greenish hue.
PERLAGE	· Intense, rich and complex.
AROMA	· Intense, fruity and citrusy.
TASTE	· Lively acidity, structure and elegance make it unique and territorial.
FOOD PAIRINGS	· Fish based dishes, white meat, soft cheeses.
SERVING TEMP.	· 12°C

