

## 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	· Gobelet
Plant density	· 3000 vines/ha
Yield	· 50 q
Harvest period	· 11° decade of September
Harvest method	· By hand

## OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, fermentation with indigenous yeasts at controlled temperature and maceration on the skins in concrete.
Aging	· 12 months in untoasted oak barrels.
Aging in bottle	· 4-6 months

## ANALYTICAL DATA

Total acidity	· 5,6 g/l
pH	· 3,20
Alcohol	· 13% vol.
Dry extract	· 28 g/l
Total SO <sub>2</sub>	· +/- 20 mg/l

## ORGANOLEPTIC PROPERTIES

COLOUR	· Bright golden yellow color.
AROMA	· Intense, with mineral and slightly spicy notes.
TASTE	· Decisive and well-structured. Fine and elegant.
FOOD PAIRINGS	· Raw fish starters, risotto with vegetables, fried fish and local cheeses.
SERVING TEMP.	· 10-12°C

