

One of the oldest native grape of Sicily produced in the company's own vineyards in Bosco Falconeria.

We make a wine with a soft yellow colour with greenish lights, from a typical sicilian aroma with marked notes of exotic fruit and citrus, Grapefruit in particular whit a fresh, full and persistent taste.

Best served at 9 C°

Food & Wine:

Ideal as aperitif, excellent with first and second fish courses

Grapes:

100% Catarratto

Grape Harvest:

Hand picking in boxes, in the first decade of September

Alcohol content:

12-13% Vol

Vinification:

De-stemming, Cold maceration of the skins with the must at 4 C° soft press of the grapes and controlled fermentation in stainless steel tanks, and successive fining in the bottle.

