

Tenute Sirignano Catarratto

Denomination: Terre Siciliane I.G.T.

Grapes: CATARRATTO, organic white

Production Area: Contrada Sirignano – Monreale (PA) - Sicily

Soil: clay soil

Exposure: North, North-West

Altitude: 220 meters s.l.m., in the hills

Planting density: 3.600 plants per hectare

Age of the vineyard: 10 years

Form of breeding: espalier, simple guyot

Productive yield: 90 quintals per hectare

Harvest period: in the second decade of September

Alcohol content: 13 % vol

Vinification: destemming-crushing and soft pressing. Static cold decantation. The clear must is started in fermentation tanks at a controlled temperature of 16 ° C for about 10 - 12 days. Maturation for 4 months in cement and aging in bottle for about two months

Organoleptic characteristics: straw-yellow color with greenish reflections; presents fruity notes of white peach on a floral background, with notes of orange blossom, jasmine and memories of meadows in bloom, with delicately citrus nuances. Beautiful structure and a freshness balanced by a light aftertaste of bitter almond, typical of the variety.

Pairings: Very versatile wine, it combines beautifully with fish and seafood, white meats, grilled vegetables, soft and medium-aged cheeses; Serve in medium-sized glasses at a temperature of 10° C

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