



DE GREGORIO

CATARRATTO IGT TERRE SICILIANE

NAME OF WINE

Catarratto 2016 - Terre Siciliane IGT (Typical Geographical Indication)

PRODUCTION ZONE

Tenuta Sirignano in the township of Monreale in western Sicily

GRAPE VARIETIES

Catarratto 100%

VINEYARD ALTITUDE

720feet (220 meters) above sea level.

MORPHOLOGY OF THE TERRAIN

Slightly steep vineyard slopes

SOIL COMPOSITION

Medium textured clays

TRAINING SYSTEM

Espaliers with Guyot pruning

VINE DENSITY

1600 vines per acre (4000 vines per hectare)

HARVEST

Hand picking during the month of September

FERMENTATION AND AGING

Hand picking of the grapes with a careful selection of the bunches, after a brief cold maceration the grapes are softly pressed. After a static settling to eliminate impurities, the must ferments with selected yeasts at a temperature of 61° Fahrenheit (16° centigrade). The wine then ages for several months on its lees.

ALCOHOL

12.5°

BOTTLE

750 milliliters

SERVING TEMPERATURE

54° Fahrenheit (12°centigrade)

WITH FOOD

White meat, fish, seafood, shellfish, and soft, delicate cheese.

DESCRIPTION COLOR

A brilliant straw yellow with greenish highlights

AROMAS

Intense and persistent, fresh, clean, and delicate with notes of grapefruit, passion fruit, and white peaches.

FLAVOR

Savory, fresh, and mineral, strongly varietal with a balanced and crisp finish.

