



## BIANCO D'ALTURA

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A WINE MADE FROM "CATARRATTO" GRAPES GROW ON A HILLSIDE VINEYARD. CATARRATTO IS FRESH AND FULL OF INTENSE FLAVOUR AND TASTE.

### LABEL DESCRIPTION AND BEVERAGE INSPECTING

**Type** / White dry wine.

**Appellation** / White Wine D.O.C. Sicilia.

**Grapes** / Catarratto 100%

**Alcohol Content** / 12,0% vol.

**Content** / 75 cl.

### MANUFACTURING PROCESS

**Vineyards Production** / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 620 meters above sea-level in lime-clay soils.

**Period and Method of Harvesting** / Late of September, by hand.

**Yield** / 120 q.li per hectare.

**Wine Cellar and Bottling** / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

**Vinification** / In stainless steel tanks at controlled temperature at 14° C.

**Malolactic Fermentation** / Not Held.

**Conservation** / In steel tanks at controlled temperature 15° C.

**Bottled Wine** / 16° C.

### ORGANOLEPTIC CHARACTERISTICS

**Color** / Pale straw colour with green hues.

**Smell** / Scents of white peaches, apples and pineapple.

**Taste** / Delicate, fresh and citrusy with a hint of pink grapefruit on the palate, typical of Catarratto grapes.

**Food Pairing** / Antipasti, Fish and grilled and white meats.

**Service temperature** / 10° C.



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