



ESTÌ

ESTÌ IS A GREEK WORD MEANING “HE IS”. COMES FROM A SELECTION OF CATARRATTO GRAPES AND FROM A CAREFUL VINIFICATION IN WHITE; 25% OF THE PRODUCT COMPLETES THE FERMENTATION IN OAK BARRELS AND AGING FOR AT LEAST ONE YEAR IN BOTTLE. ESTÌ HAS A STRAW YELLOW COLOUR, CITRUS NOTES, WHITE PEACH AND RIPE TROPICAL FRUIT, AS WELL AS DELICATE TOASTED AND VANILLA NOTES.

LABEL DESCRIPTION AND BEVERAGE INSPECTING

Type / White dry wine.

Appellation / White wine D.O.C Sicilia.

Grapes / Catarratto 100%

Alcohol Content / 13% vol.

Content / 75 cl.

MANUFACTURING PROCESS

Vineyards Production / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 580 meters above sea-level in lime-clay soils.

Period and Method of Harvesting / First weeks of September, by hand.

Yield / 100 q.li per hectare.

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

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

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

Aging in wooden / For 25% of the product in new barriques for 6 month.

Aging in bottle / 12 month.

Bottled Wine / 16° C.

ORGANOLEPTIC CHARACTERISTICS

Color / Straw yellow colour with golden reflections.

Smell / Ripe white peach, citrus hints, tropical fruit, toasted notes and vanilla.

Taste / Fine, elegant and persistent.

Food Pairing / Fish and white meat.

Service temperature / 10° C.



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