



CATARRATTO D'ALTURA

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 Catarratto Superiore.

Grapes / Catarratto 100%

Alcohol Content / 13,0% 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 / 90 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.

Malolattic 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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