



# NATURAMENTE BIO

## CATARRATTO



### DENOMINATION

Sicilia  
Denominazione di Origine Controllata

### VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18°C for 20 days.

### AGEING

Sur-tees in tank. 2 months in the bottle follow.

### WINEMAKER'S NOTE

Fresh and clean. Elegant and balanced fragrance that ends in a mineral and long finish.

### FOOD MATCHING

Any type of easy pasta. Goes well with white meat.

### TECHNICAL DATA

Alcol 13 % vol.