

# BIOSFERA

## CATARRATTO

### WHITE TERRE SICILIANE IGT



*From native grapes organically grown in full respect of the land, a light sapid and fragrant white which, with its fresh and natural notes, combines quality and respect for the territory.*

#### GRAPE VARIETY

Catarratto - organic

#### TERRITORY OF ORIGIN

Province of Trapani

#### TERROIR

**Soil composition:** structured, of a calcareous-sandy type, there is a good balance between air and water in the soil, as well as a high water reserve.

**Altitude:** from 40 to 150m above sea level.

**Climate:** area located in the Sicilian hinterland, it experiences strong temperature ranges, the maximum temperatures of which, however, are mitigated by strong winds.

#### VINIFICATION AND AGEING

Harvesting starting from the third ten days of September. Reductive vinification with soft pressing and subsequent long fermentation at low temperature. Ageing in steel for 4 months.

#### TASTING NOTES

**Colour:** straw-yellow with greenish reflections.

**Aroma:** moderately intense, characterized by notes of orange blossom and apple.

**Flavour:** intense, moderately fresh with a proper sapidity.

#### PAIRING

Ideal aperitif wine, perfectly pairs with spreadable cheeses. Serve at 8°-12°C.

#### ALCOHOL CONTENT

12,5% by Vol.

#### SIZE

75 cl

