

# KELBI

## CATARRATTO

### WHITE TERRE SICILIANE IGT

*Kelbi, a lush garden on a ventilated plateau, it takes its name from the Arab dynasty that made the land of Sicily flourish. It is here where Catarratto grapes yield an elegant and floral white wine, the product of a Catarratto clone Pellegrino certified.*

#### GRAPE VARIETY

100% Pellegrino Estate Catarratto

#### TERRITORY OF ORIGIN

Kelbi estate, document n. 25, parcels 460, 467, 469, vineyards area ha 17,5

#### TERROIR

**Soil composition:** calcareous and sandy soil, belonging to the red soils of the Mediterranean; it has a good balance between air and water in the soil, besides a rich water reserve.

**Altitude:** 150 m above sea level.

**Climate:** an area located in Sicily's interior, it experiences sharp temperature differences between day and night while the maximum temperatures are mitigated by the winds.

#### VINIFICATION AND AGEING

Harvest period starting from mid-September. Reductive vinification with soft pressing and following long fermentation at low temperature. 4 months of ageing in steel.

#### TASTING NOTES

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

**Aroma:** fruity with marked hints of pear and aromatic herbs, among which, sage. The bouquet is completed by anise and orange blossom.

**Flavour:** intense and persistent, soft and moderately warm, featuring a marked sapidity.

#### PAIRING

It enhances all fish and shellfish dishes, such as cous cous, lobster linguini, paccheri with red mullet and wild fennel or stuffed calamari. 8°-12°C.

#### ALCOHOL CONTENT

12,5% by Vol.

#### SIZE

75 cl

