



Production Area: Sambuca di Sicilia (AG) - 350m asl

Variety: 100% Catarratto

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The grapes are harvested manually at the coolest hours of the day.

After harvesting, they are cooled using dry ice.

The must is then de-stemmed and stabilised at about 2 °C for 4/5 days. After this step, alcoholic fermentation begins at a controlled temperature (12/14 °C) for about 10/15 days.

After fermentation, the wine ages for two/three months with its lees.

The wine ages in steel tanks.

Winemaker: Vito Giovinco



Straw yellow colour. The nose is floral and fruity: flowers, citrus and white fruit, followed by herbaceous and aromatic notes.

The palate is fresh and well structured. The finish is pleasant and long.



Perfect with grilled fish, raw or in soup. Also great with white meats like chicken and rabbit. **Serve at 10 °C.**