

# CATARRATTO 12 FILARI

## MONREALE BIANCO DOC

**PRODUCTION AREA:** Contrada Macellarotto in Camporeale countryside

**SOIL:** hilly, with sandy loam and good presence of skeleton

**ALTITUDE:** 500 metres above sea level

**YEAR OF PLANTING:** 1992

**TRAINING SYSTEM:** counter-espalier with Guyot pruning

**VITICULTURE:** vineyard management in accordance with organic farming principles and bunch thinning during pre-veraison

**PLANTS PER HECTARE:** 3.500

**YIELD:** 40 quintals per hectare

**HARVEST:** manual picking in the early morning and transfer to the cellar in small 8 kg. crates

**FERMENTATION:** whole grapes are pressed softly within a few hours of picking and after 24 hours of settling their fermentation is carried out at 15 °C

**AGEING:** in steel tanks on the lees for at 10°C for 6 months with weekly stirring, then 2 months in bottle prior to release.



### TASTING NOTES

**COLOUR:** straw yellow with bright greenish reflections

**ON THE NOSE:** complex mineral notes with clear floral hints such as orange blossom, chamomile, hay and herbs

**ON THE PALATE:** well balanced and characterised by great freshness, along with good structure and a pleasant sapid finish.