



LUNA SICANA

CATARRATTO

Production area:

Grape variety:

Cultivation system:

Pruning:

Soil configuration:

Harvest time:

Harvest method:

Average yield per hectare:

Winemaking:

Finishing:

Classification:

Alcohol:

Vintages:

IGP TERRE SICILIANE

South west Sicily, Casteltermini Agrigento,
on the right bank of Platani river

Catarratto

Vine trellis

Renewable cords

Fertile, sandy valley bottom with light
stone presence

End of August

Strictly by hand in cases

80-90 q.li

White, with diraspo-crushing, soft press,
settling, fermentation at controlled
temperature (13-14°)

6 months in steel tank on yeasts

White wine

12% vol.

2012 - 2013

ORGANOLEPTIC SHEET

Colour:

Scent:

Taste:

Food & Wine:

Bottle:

Straw-yellow with green reflections

Orange flower notes, citrus fruit and white
pulp fruit feelings and herbs

Full-bodied with great acidity, fresh and
savory, good persistence

Excellent with sea food

750 ml