



ZAFARÀ

Catarratto Terre Siciliane IGT

An intense wine with distinctive notes of exotic fruit and bread crust. Remarkably fresh and sapid it's a typical expression of the Marsala hills.

Classification: Terre Siciliane I.G.T.

Area of Production: C/da Zafarana in the Commune of Marsala. North/South exposure

Altitude: 170 m asl

Climate: Temperate-warm, Mediterranean

Terrain: Medium textured sandy soil

Grapes Yield/ha: 60-80 q.li

Training System: Counter-espalier, guyot pruning

Age of Vineyards: 30 years

Plant Density: 4,400 plants/ha

Harvest: First week of September (3 pickings)

Grape Variety: 100% Catarratto

Vinification: The grapes are hand picked at harvest during the cooler hours of the day. After destemming and a prolonged cold maceration on the skins, the grapes are softly pressed followed by a slow alcoholic fermentation, thermo-controlled

Ageing/Refining: The wine refines in steel vats, maintaining all of its organoleptic characteristics before bottling

ORGANOLEPTIC CHARACTERISTICS

Color: Pale yellow in color

Scent: Intense with notes of exotic fruit and hints of bread crust

Taste: Sapid, delicate and persistent

Alcohol Content: 12,5% vol

Total Acidity: 6.6 g/l

Serving Temperature: 10-12° C

Food Pairing: It pairs well with fish, white meat and grilled vegetables