



*Caruso & Minini*

N A T U R A L M E N T E **B I O**

CATARRATTO



#### DENOMINATION

Sicilia  
Denominazione di Origine Controllata

#### VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4°C for 12-24 hours.

Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18°C for 20 days.

#### AGEING

Sur-tees in tank. 2 months in the bottle follow.

#### WINEMAKER'S NOTES

Fresh and clean. Elegant and balanced fragrance that ends in a mineral and long finish.

#### FOOD MATCHING

Any type of easy pasta. Goes well with white meat. Great as an aperitif.

#### TECHNICAL DATA

Alcol 12,5 % vol.

[www.carusoeminini.it](http://www.carusoeminini.it)

