



FEMINA CATARRATTO

**Wines that dance on the tongue
with grace and sensuality.**

The Femina line (Linea Femina), a tribute to the goddess Etna and to women through wines characterized by great elegance and sensuality.





CATARRATTO

FEMINA

IGT TERRE SICILIANE

Grape varieties: 100% Catarratto

Production area: District of Corleone (PA)

Altitude: 600 mt asl

Soil: medium mixture

Cultivation system: spurred cordon

Average age of vines: 10 years

Harvest: August

Vinification: cryomaceration for about 24 hours at 5°C; soft pressing of berries. Fermentation with selected yeasts in steel silos for about 15 days at temperatures of 16/18°C

Malolactic fermentation: no

Maturation and Ageing: stainless steel silos for 1 month, in bottle for at least 30 days

Sensory analysis:

Appearance: straw yellow, clear, bright

Aroma: floral nose with notes of chamomile, broom, orange blossom and aromatic herbs typical of the Mediterranean maquis

Taste: full sip with great freshness, balanced and with good persistence

Alcohol content: 13% vol.

Serving temperature: 8/10 °C

Recommended glass: wide tulip

Food pairings: excellent as an aperitif, we recommend a risotto alla pescatora, short- and medium-aged cheeses and all simple vegetable and fish-based specialties typical of the Mediterranean tradition.