

# GADÌ - CATARRATTO



**Variety:** 100% Catarratto

**Classification:** DOC Sicilia

**Production location:** Partinico (PA), Sicily

**Alcohol content:** 13% vol

**Vineyard site:** Contrada Lavatore

**Soil type:** sandy

**Exposure and altitude:** north-east - 350 m  
above sea level

**Training system:** Guyot

**Plants per hectare:** 4000

**Average age of vines:** 20 years

**Grape yield per ha in quintals:** 90

**Harvest:** end of September

## VINIFICATION AND MATURATION

**Fermentation:** stainless steel

**Fermentation temperature:** 18° C

**Fermentation duration:** 15 days

**Aging:** steel

**Stabilization method:** filtration at 0.65  
microns

**Storage:** 2/3 years

## TASTING

Straw-yellow in color with greenish reflections, it releases a characteristic varietal aroma, with a broad bouquet of crunchy yellow fruit, Mediterranean herbs, citrus fruits and sweet spices. On the palate it has a pleasant freshness and flavor, combined with good structure and persistence.

Excellent as an aperitif and paired with sauced dishes and fish preparations

