

# CORETERNO



**Variety:** 100% macerated Catarratto  
**Production location:** Partinico (PA), Sicily  
**Alcohol content:** 13% vol

**Grape origin:** Contrada Lavatore  
**Soil type:** calcareous tuff  
**Exposure and altitude:** south - 350/400 m above sea level  
**Training system:** Guyot  
**Plants per hectare:** 4500  
**Average age of vines:** 15 years  
**Grape yield per ha in quintals:** 80  
**Harvest:** second ten days of September

## VINIFICATION AND MATURATION

**Fermentation:** on the skins in raw cement tanks  
**Fermentation temperatures:** 18° C  
**Fermentation duration:** 12 days  
**Aging:** 80% cement 20% barrique  
**Stabilization method:** filtration at 0.65 micron  
**Storage:** 5 years

## TASTING

A complex bouquet of candied citrus fruits and typical Mediterranean herbs.  
A decisive and fresh sip, where salinity and tannicity are in harmony.

