


## Catarratto Salaparuta DOP



 **Tasting Notes**  
Rich bouquet with scents of apple, peach, peer and white flowers. The body is well balanced


Floral	★★★★	Spicy	★★★★
Fruity	★★★★	Balsamic	★★★★


 **Recommended with**  
Ideal with grilled fish, seafood, pasta and vegetables flans



 **Service Temperature**  
10°C


Rating: Not Rated Yet  
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Manufacturer[Villa Scaminaci](#)

Description  **Origin**  
South-West Sicily, on the Salaparuta hills

 **Grapes**  
100% Catarratto Bianco Comune

 **Alcohol**  
13% vol 

 **Vinification**  
Fermentation took place in stainless steel tanks at a temperature of 13-15 ° C to preserve the aromas of the grapes. It refines in steel tanks for few months and at least 2 months in bottle before release

**Fining**  
Half shape = 6 months  
Full shape = 1 year

 steel    wood    bottle