

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