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
Ask a question about this product

ManufacturerVilla 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