

Tenuta Catello

White and aromatic grape variety, it is commonly cultivated in western Sicily, sometimes difficult to grow because of its high strenght. Although used in the production of Marsala and Passito, it greatly expresses all its potential as a dry wine, with a bright yellow colour, notes of flowers and citrus on the nose and a mineral and sapid taste. Food match: Linguine con le triglie (Pasta with peeled plum tomato, red mullet slices, garlic and parsley).

Varietal: 100% Grillo

Harvesting: September, first ten days

Vinification system: cryomaceration with skins for 4/5 hours

Soft pressing

Vinification in stainless steel under controlled temperature for 3 months

Aging in bottle for 3 months

Colour: straw yellow with green reflexes

Scent: intense and rich, with notes of citrus, pineapple and apricot

Taste: fresh and balanced, with hints of tropical fruit and lively acidity

Alcohol: 12,5%

Serving temperature: 10-12°C (50/55°F)

