



QUATER VITIS WHITE FOUR TIMES SICILY

PREMIUM Line

CLASSIFICATION: IGT Sicilia

GRAPE VARIETY: Inzolia, Catarratto, Zibibbo and Carricante coming from Etna volcano

VINEYARD LOCATION: Trapani countryside – Pianoro Cuddia and Cavanera Etna Estate

SOIL COMPOSITION: Calcareous - clayey / Loamy – sandy of volcanic origin, highly draining

EXPOSURE: The vineyards have a south-westerly/westerly exposure (from 200 to 250 metres above sea level)

TRAINING SYSTEM: Cordon trained, spur pruned/Guyot

VINES PER HECTARE (EA): 5.000/6.000

YIELD (KG. PER HECTARE): 5.500/5.800 kg

HARVEST PERIOD: Hand-picking - 1st and 2nd week of September

FERMENTATION TEMPERATURE: 14°-16°C

PERIOD OF FERMENTATION: 20 days

VINIFICATION: Soft pressing and fermentation at controlled temperature

MATURATION: 6 months "sur lie", on fine lees in stainless steel with daily shaking

MATURATION BOTTLE: 3 months

ALCOHOL: 12.56 % vol. | **PH:** 3.27 (average) | **TOTAL ACIDITY:** 5.02 g/l (average)

1ST YEAR PRODUCTION: Vintage year 2006

VINTAGE PRODUCTION: 40.000 bottles

FORMATS: 75 cl

SERVING TEMPERATURE: 10°-12°C

RECCOMENDED GLASS: Tulip-shaped, for fragrant white wines

CHARACTERISTICS: it is the result of the fortunate "marriage of love" of four fascinating and expressive grapes to make a modern yet ancient wine with a perfect, fragrant, almost crisp fruit, that embodies the luxurious wine-making of a new Sicily that is increasingly important throughout the world.



TASTING NOTES



COLOR

Bright straw yellow color with marked shades of green.



NOSE

A fine and complex aromatic profile of elegant nuances that dialogue and recall medlars, oranges, pineapple, mango, orange blossoms, elder and linden alternated with lavender, thyme, ginger and flint.



PALATE

It grows softly and gently unfolding with the sure confidence of its fine essence and pleasant and vibrating acidity; lingering beyond all description, it affords its whirlwind of fine aromas to the mouth.

