



Caruso & Minini

NATURALMENTE **BIO**

CATARRATTO



DENOMINATION

Sicilia
Denominazione di Origine Controllata

VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4°C for 12-24 hours.

Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18°C for 20 days.

AGEING

Sur-tees in tank. 2 months in the bottle follow.

WINEMAKER'S NOTES

Fresh and clean. Elegant and balanced fragrance that ends in a mineral and long finish.

FOOD MATCHING

Any type of easy pasta. Goes well with white meat. Great as an aperitif.

TECHNICAL DATA

Alcol 12,5 % vol.

www.carusoeminini.it

