



Caruso & Minini
ISULA
CATARRATTO



DENOMINATION

Sicilia
Denominazione di Origine Controllata

VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4° C for 4-12 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16° C in oak and acacia tonneaux.

AGEING

In tonneaux "sur lies" for 6 weeks, then in stainless steel tanks. 2-4 months in bottle follow.

WINEMAKER'S NOTES

There is a deep bond between the catarratto and this area of Sicily; a special relationship that we wanted to keep unblemished with every sip of this wine. Complex on one's nose, dominated by fresh notes and citrus fruits. Light appearance of sweetness caused by the notes of honey. It's full and fresh in one's mouth with an elegant persistence.

FOOD MATCHING

The great personality of this wine can be perfectly combined with sauced and elaborate white-meat dishes, but best matches cous-cous.

TECHNICAL DATA

Alcohol 13% vol.

www.carusoeminini.it

