



Caruso & Minini

TASÀRI

CATARRATTO



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel at 4° for 4 hours, the grapes are later soft pressed and the must fermented in stainless steel at a controlled temperature of 16°C for 15 days.

AGEING

3 months in stainless steel.

WINEMAKER'S NOTES

In our house, simplicity and kindness are the fundamental values by which one gathers around a table for any occasion and only a distracted observer can confuse this simplicity with mediocrity. Straw yellow color with green reflections. Notes of apricots and honey. On the palate, exotic fruit flavour, taste and softness unite. Serve fresh at a temperature of 12° C.

FOOD MATCHING

Perfect if combined with any fish, crustaceans, and introductory dishes. Magnificent with fried fish.

TECHNICAL DATA

Alcohol 12 % vol.

www.carusoeminini.it

