

BENEDÈ | Catarratto

“Catarratto” is one of the oldest native grape variety in Sicily. Widely cultivated in the western region of the island, it is one of the leading Sicilian white grape varieties today.

A very drinkable wine with persuasive and enjoyable flavors and a crunchy fruit taste. Benedè is a traditional wine, invaluable proof of Catarratto grapes, that have been cultivated in Sicily for a long time.

TASTING NOTES

Colour | bright straw yellow

On the nose | soft and perfumed notes of almond, white peach, orange blossom and citrus create a refined and inviting bouquet

On the palate | freshness, softness and elegance are the main characteristics of this generous and pleasingly complex wine, with uncommon qualities of long-lasting liveliness

TECHNICAL SPECIFICATIONS

WINE TYPE white - DOC Sicilia - BIO

GRAPE VARIETY 100% Catarratto Comune e Extra Lucido

ALCOHOL CONTENT 12,5% ABV

BEST WITH excellent with seafood appetizers, grilled king prawns and scampi

SERVING TEMPERATURE 10-12°C

SUGGESTED GLASS medium size tulip-shaped glass, to fully enjoy the bouquet

Soil type | hilly, loamy sand

Altitude | 420 meters above sea level

Age of vines | 1990, 2000, 2010

Where produced | Contrada Mandranova and Contrada Macellarotto in the Camporeale countryside

Training system | espalier training with Guyot pruning

No. of vines/hectare | 3.500

Yield/hectare | 8.0 tonnes

Harvesting | second week of september with manual harvest and grape selection

Crushing | the grapes are destemmed and cooled, then softly crushed in absence of oxygen

Fermentation | 15 days, in steel tanks, at low temperature (14-15°C)

Ageing | 6 months in steel tanks on the fine lees at constant temperature (10-12°C)

Bottle ageing | 2 months at controlled temperature (18°C)