

12

filari

S I C I L I A

DENOMINAZIONE DI ORIGINE CONTROLLATA

CASE ALTE

CATARRATTO

Biological wine

12 filari



Soils: hilly, clayish and sandy

Altitude: 500 meters above sea level

Ages of vines: 1992

Training system: espalier rearing with Guyot pruning

Viticulture: vineyard conducted according to the principles of biological agriculture with thinning of the bunches in pre-veraison.

No. of vines/hectare: 3.500

Yield/hectare: 8.0 tonnes

Harvesting: manual harvest and grape selection through small case of 8 kg. After harvest grapes are carried rapidly to the cellar.

Fermentation: some hours after harvest grapes are softly crushed, after 24 hours of settling fermentation has done by yeast selection at 15°C.

Aging: 6 months in steel tanks on the fine lees at a temperature 10°C with weekly battonage and 2 months in the bottle before release.

TASTING NOTES

Colour: straw yellow with bright green reflections.

On the nose: complex mineral notes with light floral notes such as orange blossom, chamomille, hay, aromatic herbs.

On the palate: extremely balanced characterized by a great freshness supported by good structure and a final pleasantly savory.



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