**Catarratto: del Masso**

White wine

D.O.C. Sicilia

*Certified organic*

**Masso is the name of the cru from which the grapes hail. The name has its origins in the rocky-sandy stone with high components of iron. This strong mineral structure confers to the wine a particular sapidity and freshness.**

**Production area:** Cammarata (Agrigento)

**Altitude:** 700 meters above sea level

**Exposure:**East-facing vineyard

**Soil composition:**Rocky, sandy, iron-rich

**Vineyard:** 55 years old vines, grafted by hand onto wild plants

**Vine density:**2.600 plants per hectare

**Training system:**Bush vine

**Pruning system:**Bush vine

**Harvest:**Handpicked and stored in small cases

**Vinification:** Fermentation takes place in cement containers, in contact with the skins a quarter of the fermentation process.

**Aging Process:** Sur lies with batonnage in cement containers for 6 months.

**Sensory profile:** A golden color with lustrous, green reflections. On the nose, it presents delicate notes of bay leaf and mint, with aromas of citrus groves of Sicilian “lumie” lemons and minerally overtones. On the palate it is very fresh and persistent, with a remarkable acidity and balanced sapidity, long intense aromatics of fruit and freshness.

**Technical Notes:  
Alcohol:**13.50%

**Storage of wine:** In a cool, dry and dark place, stored on their side.

**Food parings:**Seafood, white meat, fresh cheeses.

**Temperature of consumption:**12-14° Celsius