

Aquilæ Catarratto

Terre Siciliane
Indicazione Geografica Protetta



Wine type white - Terre Siciliane IGP

Grapes 100% Catarratto

Area of production Agrigento area, south west Sicily

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 15 years

Training system predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 10 tonnes

Harvest September

Fermentation steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation not carried out

Ageing 3 months in tanks

Bottle ageing 2 months before release

Serving temperature 12°C

Suggested glass type tulip glass for young white wines

Tasting notes

Colour intense, straw yellow with greenish highlights;

Bouquet initial impressions of evident, refined notes of apple, peach and ripe pear, followed by clear and seductive notes of acacia, broom and orange blossom flowers, minerals, almond and chamomile flowers;

Taste savoury and vivid, it combines extraordinary freshness with a soft drinkability; rich, lively and enveloping, particularly persistent;

Food pairing excellent with fusilli pasta with scallops, tasty seafood lasagne or pappardelle pasta with scampi.

Also excellent with steamed lobster, stewed monkfish, grouper with herbs. It also goes very well with prawn and vegetable meatballs, and breadcrumbed tattler fish.