

KELBI CATARRATTO

Biano IGT



Kelbi, a lush garden on a ventilated plateau, it takes its name from the Arab dynasty that made the land of Sicily flourish. It is here where Catarratto grapes yield an elegant and aromatic white wine.

GRAPE VARIETY

100% Catarratto.

TERRITORY OF ORIGIN

Mazara del Vallo – Province of Trapani.

TERROIR

Soil composition: calcareous and sandy soil, belonging to the red soils of the Mediterranean; it has a good balance between air and water in the soil, besides a rich water reserve.

Altitude: 150 m above sea level.

Climate: an area located in Sicily's interior, it experiences sharp temperature differences between day and night while the maximum temperatures are mitigated by the winds.

VINIFICATION AND AGEING

Harvest period starting from the third decade of September. Reductive vinification with soft pressing and following long fermentation at low temperature. 4 months of ageing in steel.

TASTING NOTES

Colour: straw yellow tending to light green.

Aroma: pleasant floral scents of violet, orange blossom, and elderberries blend with a strong aroma of lemon.

Palate: elegant and aromatic, with citrus notes of lemon and grapefruit, together with pleasant hints of almonds.

PAIRING

Shellfish dishes, raw fish and grilled fish. Serve at 8°-12°C.

ALCOHOL CONTENT

12.5% by Vol.

SIZE

75 cl

