

CATARRATTO SICILIA DOC 'LUCIDO'

2022 | White Wine



 Italy, Sicily

Cusumano

Case Size: 6

Intense straw yellow in colour with fruity and aromatic herbal notes, exotic fruits and candied citrus. Smooth, fresh, and concentrated flavours with a lovely minerality on the finish.

Vinification:

Cold pressing with skins and first fermentation at a temperature of 8°C for around 8 hours followed by a soft pressing. Cold decanting and fermentation at 18°-20°C, period on the lees in stainless steel tanks for at least 4 months, followed by aging in the bottle.

Grape Varieties: Catarratto

Classification: DOC Sicilia | **ABV:** 12.5% | **Closure:** Glass Cap