



TERRE  
SICILIANE IGP  
CATARRATTO  
INZOLIA

CATARRATTO INZOLIA - TERRE SICILIANE IGP







**PRODUCTION AREA:** Area of Rubicone

**WINEMAKING PROCESS:** Catarratto and Inzolia are picked separate and pressed to extract the juice. The juice is then fermented in stainless steel tank at 16°C to protect the juice from oxidation. Once fermentation is finished, the wines are racked into a tank where, on its fine lees, are aged for 6-8 months. Once the wine are blended, the wine went through a light fining and a filtration prior the sterile packing.

**TASTING NOTE:** Medium lemon with gold hue, Refined and mineral profile with notes of stonefruits, clementine and basswood flowers. Medium bodied, fleshy texture, crisp acidity and a remarkable fruity aftertaste.

**SERVING SUGGESTIONS:** Seafood and fish, raw, grilled or even deep fried.

 <b>SERVING TEMPERATURE</b> 10-12°C	 <b>ALCOOL</b> 12	 <b>GRAPE VARIETIES</b> Cataratto Inzolia	 <b>RESIDUAL SUGAR</b> 2 g/l
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# SANCRISPINO



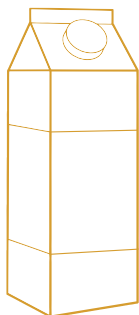
**TERRE CEVICO SOC. COOP AGRICOLA**

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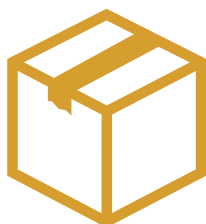


## **BRIK**

GROSS WEIGHT KG: 0,55

CAPACITY: 500 ML

EAN: 8011510017312



## **CASE**

CASE DIMENSION CM 38 x 15 x 12

CASE GROSS WEIGHT: 5,45

BRIK X CASE: X10

EAN: 8011510066563



## **PALLET**

PALLET CM (LxW): PALLET EPAL FUMIGATO 80X120

PALLET HEIGHT : 104

CASES X LAYER: 15

LAYER X PALLET: 7

CASES X PALLET: 105

BRIKS PER PALLET: 1.050

PALLET GROSS WEIGHT KG: 594,75