



# CORTE FERRO

# CATARRATTO



## DENOMINATION

Sicilia  
Denominazione di Origine Controllata

## VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18°C for 20 days.

## AGEING

Sur-lees in tank. 2 months in the bottle follow.

## WINEMAKER'S NOTE

Fresh and clean. Elegant and balanced fragrance that ends in a mineral and long finish.

## FOOD MATCHING

Any type of easy pasta. Goes well with white meat.  
Great as an aperitif.

## TECHNICAL DATA

Alcol 13 % vol.