



GRILLO-CATARRATTO GIATO BIANCO - ORGANIC



Sicilia, Italy

Centopassi

www.centopassisicilia.it

Method & Production

Grown following Organic practices. Using the Guyot training method and planted to a density of 0.85 x 2.40. Harvest commences at the beginning of September when the grapes reach perfect ripeness, all the grapes are carefully selected and hand picked. Fermentation in stainless steel and a further 5 months refinement in stainless steel after ferment.

This wine is dedicated to the memory of Mafia victims and to those who actively demonstrate opposition to Sicilian criminal organisations through their work and on a daily basis.

Tasting Notes

On the nose you get scents of wildflowers and Zagara with hints of Mediterranean herbs. Flavours of citrus fruits with a strong mineral profile. On the palate freshness is accompanied by savoury notes and a followed through with a long lasting finish.

Food Matching

Most starters can be happily complemented by this white, while pasta with seafood is a highly successful pairing.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural type
White Wine										
CP0123	Grillo-Catarratto Giato Bianco - Organic	Grillo: 60% Catarratto: 40%	2023	13.0%	Cork	6X0.75lt	Yes	No	No	No