

DIDA

CATARRATTO



Grape variety	Catarratto 100%
Alcohol content	13,5%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards in Salemi.
Terroir	Altitude 350 mt a.s.l : Loam soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
Vineyards	Guyot training system; Yield per hectare: 110 q/h
Harvest	It takes place at night between the third and the fourth week of September.
Winemaking	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 15 days.
Aging	Following a soft press, the wine ages first in small oak barrels for 3 months and then in stainless steel tank for other 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour with a golden tinge, Dida on the nose gives aromas of dry figs within notes of anise and vanilla. On the palate the wine is full-bodied, mineral, with a nice acidity and long aftertaste. There are hints of lemon jam, ripe apricot and truffle.
Food matching	In a globe glass at 10°C temperature.
Best to enjoy	In a tulip shape glass at 15-16°C temperature.

Do you know that: Catarratto is one of the oldest Italian grape and the most planted native one in Sicily?