

# TERRE DI GINESTRA CATARRATTO IGT SICILY



- AIS - Duemilavini, Italia 2010**  
3 bunches
- Le Guide de L'Espresso – I Vini d'Italia 2010**  
3 Bottiglies
- I Vini di Veronelli, 2010 Italia**  
88 points
- The International Wine and Spirit Competition 2009**  
Gold Medal
- Mundus Vini, Germania 2009**  
Silver Medal
- International Wine Challenge 2009**  
Bronze Medal
- Vini Buoni d'Italia 2009**  
3 Stars
- Annuario dei Migliori Vini Italiani 2009 Luca Maroni**  
90 points
- Challenge du Vin 2008, Francia**  
Bronze Medal
- Selezione Vini da pesce, Italia, 2008**  
Bronze Medal
- Decanter World Wine Award, UK 2008**  
Silver Medal
- The International Wine & Spirit Competition, UK 2008**  
Bronze Medal
- Concorso enologico internazionale Vinitaly 2007**  
Gold Medal
- The International Wine & Spirit Competition 2007**  
Silver Medal
- Decanter World Wine Award, UK 2007**  
Silver Medal
- Mundus Vini 2007**  
Silver Medal
- The International Wine Competition 2007**  
Bronze Medal
- Sélections Mondiales des Vins, Canada 2007**  
Gold Medal
- Duemilavini A.I.S. Italia 2007**  
3 Bunches
- International Wine & Spirits Competition, UK 2005**  
Bronze Medal
- 5ª Selezione Vini da Pesce, Italia 2004**  
Gold Medal
- La selezione del Sindaco, Italia 2004**  
Gold Medal
- Sélections Mondiales des Vins, Canada 2004**  
Gold Medal

## PRODUCTION AREA

Vineyards with an average plant age of 10 years. Lying 300 metres above sea level, they have crumbly, clayey soil and enjoy a Mediterranean climate. There is good variation between day and night temperatures during the period when the grapes are ripening.

## WINEMAKING TECHNIQUE

The grapes are handpicked and then destemmed and chilled. The crushed grapes are delicately pressed, clarified and transferred to stainless steel vats, where primary fermentation takes place with selected yeasts. Halfway through the fermentation period, the must is racked to French oak barriques. After a four-month period of batonage, the barriques offering the best taste profiles are selected. The resulting blend is kept at controlled temperatures until bottling.

## CHARACTERISTICS OF THE WINE

A gold colour with greenish hues, this wine has a delicate but intense nectarine bouquet. On the palate it offers the fresh, elegant fruit and bitter almond notes typical of Catarratto.

## PAIRING

Excellent with fish, especially shellfish. Its character is brought to the fore by flavoursome soups, including those with pulses.



White    Calcareous    Catarratto    13 % +/- 0.50