

## VURRIA CATARRATTO LUCIDO

Vurria Catarratto Lucido is an expressive white wine, hand crafted from estate vineyards in Sambuca di Sicilia, vinified only in steel. Expressive aromas of citrus, white peach and herbs compliment its savory minerality. On the palate it is medium in body with excellent freshness.

### CHARACTERISTICS

**Denomination** IGP Terre Siciliane

**Grapes** Catarratto Lucido 100%

**Alcohol** 12.0%

**Production** 10,000 bottles

**Vineyard** San Giacomo, Sambuca di Sicilia (AG)

**Altitude** 2,000 feet / 620 meters

**Soil** calcareous marl

**Vinification** Soft pressing for 12 hours, spontaneous fermentation in stainless steel.

**Aging** 6 months on the fine lees in stainless steel

**Production philosophy** Certified Organic, Vegan Friendly



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### DESCRIPTION

Catarratto Lucido is one of the Terre Sicane's typical grape varieties and cultivated by the Di Giovanna family for five generations. Today, Catarratto Lucido is used to make some of the most interesting white wines of western Sicily, particularly when cultivated at higher elevations.

Vurria Catarratto is crafted from organically cultivated, estate vineyards in the mountains of Sambuca di Sicilia. The free run juice ferments in steel tanks. Before bottling, the wine matures for 6 months on the fine lees in stainless steel. It is pale yellow with brilliant reflections. On the nose it opens up with aromas of lemon, herbs and mineral nuances. The flavor is fresh with expressive citrus notes, apple, white peach and a savory finish.

**Color** Bright pale yellow

**Aroma** Fruity and mineral, with citrus fruits

**Flavour** Citrus notes, stone fruits and a mineral finish