INICERI

2018 SILVER MEDAL NEW YORK WORLD WINE & SPIRITS COMPETITION

ABISSO

CATARRATTO - a Sicilian White Varietal

White Wine

Producer: Iniceri

Varietal: Catarratto – Organically produced.

Region: DOC "Terre Siciliane" Sicily, Italy

Soil: Hilly, clayish -with Limestone.

Altitude: 650 Meters above sea level.

Age of Vines: 28 Years Old

Training System: Espalier with Guyot Pruning.

No. Of Vines / Hectare: 3600

Yield / Hectare: 7 Tons

Harvested: Manually in the *First Half* of September in Small Crates.

Fermentation: Grapes are gently pressed after one night in cold room, after 24 Hours of sedimentation the clean juice is racked, and the fermentation is completed at 15°C with selected yeast, aging in stainless steel for *6 months on the Lees* At 10°C. This wine is bottle aged for 2 Months before it is released.

Tasting Notes:

Appearance in Color: Bright yellow w/ pale green hues.

Aroma: Good balance between fruity notes, green apple & grapefruit. Spice and mineral notes of ginger and white pepper.

Mouth Feel: Very complex, characterized by high minerality, balanced by great structure, offering an elegant and lengthy -long finish.

Winemaker Notes: "When you first smell it, it smells like a typical Catarratto. You taste notes of lemon and pomelo. There is a little bit of herbaceous-ness, like bay leaf and kind of green grass. But then, on the palate, it's just this beautiful minerality that just kind of cleans the palate and lets the nuances of that citrus and the floral notes to really kind of come through and stay on the palate."
-Claudio Sottile, Winemaker https://youtu.be/kuMZnceeww0

Another interesting note- This wine has 58 mentions of citrus notes (grapefruit, citrus, lime).

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