



BELEDA

CATARRATTO / DOP SICILIA BIO // PATTI PICCOLO-ALCAMO

Beleda is a 100% Catarratto, the flagship of our vineyards in Alcamo. A product of extreme elegance.

At the nose stand out nuances of almond, field flowers, wisteria and medicinal herbs. In the mouth it has a good character, juicy, with rare saltiness in an opulent and refined fruit

TRAINING

Production area - **Alcamo (TP)**

Location of the vineyards - **Patti Piccolo**

Grape Varieties - **catarratto**

Exposition - **south**

Altitude - **200 e 300 meters above the sea level**

Soil type - **sandy and moderate fine texture**

Planting year - **1994**

Planting density vine per hectare - **4.200**

Training system - **vertical trellis**

Pruning - **low guyot 6 buds**

Yield per plant (Kg)- **1,88**

Harvest period- **middle of September**

Harvest system - **manual in 15 kg cases**

VINIFICATION

Press - **soft pressing**

Fermentation equipment - **steel fermenters**

Fermentation temperature in °C - **15-16**

Duration of the fermentation in days **10 - 12**

Malolactic fermentation **no**

Maturation in steel vessels - **6 months**

Bottling period - **2 months**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **13**

Residual sugar **1,90 g/l**

ORGANOLEPTIC CHARACTERISTIC

Colour - **greenish yellow with straw hues**

Bouquet - **smell of citrus, grapefruit, bergamot and white flesh fruit**

Flavour - **fresh, aromatic, elegant with good acidity and saltiness**

It is excellent with Sicilia fish cuisine.

It is a perfect companion for appetizers, shellfish, main courses of fish and in more structured versions it can also be combined with delicate white meats.

Ideal service temperature **12 °C**

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Catarratto Bio

Sicilia DOP / Patti Piccolo - Alcamo