



## Catarratto - Zibibbo

*The Vaccaro bio line is born from the need to blend a conscious, ethical and sustainable lifestyle in a virtuous symbiosis between man and environment. A choice that allows us to offer high quality wines that enhance the aromas of the grapes and the varietal characteristics.*

*This is our way of finding harmony with nature and affirming our love for the aromas and flavors of a pristine, uncorrupted land from the insane actions of humans: we cultivate respect for the land to leave it unchanged for those who, after us, will follow in our footsteps.*

<i>Classification</i>	Terre Siciliane Igt
<i>Varieties</i>	70% Catarratto 30% Zibibbo
<i>Alcohol by volume</i>	13 % (the alcohol content is indicative and may vary by +/- 0.50% by vol.)
<i>Area of production</i>	Salaparuta, 400 masl, southeast aspect
<i>Soil</i>	Alluvial and deep soils, medium texture. Good content of organic matter.
<i>Training and pruning</i>	Upwards-trained vertical trellis, guyot
<i>Yield per hectare</i>	9000 kg per hectare catarratto/7000 kg per hectare zibibbo
<i>Vinification</i>	After harvest, fermentation takes place in stainless steel silos at approximately 12-14 °c for 24 days.
<i>Organoleptic characteristics</i>	Straw yellow. On the nose the wine releases aromas of tropical fruit such as mango. In the mouth it has a good body and sweet notes make it amabile even for female palates.
<i>Pairings</i>	It is perfect for refreshing summer cocktails.
<b>PACKAGING</b>	
<i>Btl capacity</i>	750 ml
<i>Btl weight, empty</i>	600 g
<i>Btl x crate</i>	6
<i>Crate gross weight</i>	8.100 kg
<i>Pallet dimensions</i>	80x120 cm (eur)
<i>Crates per pallet</i>	100 (20 ctx per row)
<i>Ean</i>	8032754901014

