



graffetta

SICILIA

PRASIÀ

NOTO DOC



Prasià derives from the Sicilian name Orta in the language of ancient Greece which identifies a dedicated, in that period and even more today, to the production of vegetables for family use by the inhabitants of the neighboring town. A deep, fertile and generous soil that protects the bunches of grapes well from the sun for a more complex ripening.

APPELLATION DOC Sicily

GRAPE VARIETY Moscato di Noto

VINEYARD Rosolini (Syracuse)

SOIL Silt and clay

SURFACE OF THE VINEYARD 1 hectare

AGE OF THE PLANT 8 years

EXPOSURE South-East

AVERAGE ALTITUDE 60m. above sea level

PLANT DENSITY 5,500 vines / hectare

AVERAGE YIELD PER PLANT 1,5 Kg

TRAINING / PRUNING Guyot

HARVEST August

MACERATION About 5 (120 hours)

FERMENTATION Alcoholic fermentation and subsequent spontaneous malolactic.

AGING From 6 to 8 months in a concrete tank, then in the bottle.

ANNUAL PRODUCTION About 3,000 bottles

ORGANOLEPTIC CHARACTERISTICS Golden yellow in color, typically varietal on the nose, aromatic note of white fruit, peach, citrus, candied fruit, small white and yellow flowers, broom. Fresh, savory, mineral, harmonious on the palate.

FOOD PAIRING Raw fish and shellfish such as prawns and scampi, spaghetti with sea urchins, cheese with raisins.

SERVING TEMPERATURE 13 ° C



TENUTE CALÌ
vini e relais



graffetta
SICILIA



ROCCA di CASTAGNOLI
dal 1730



POGGIO
MAESTRINO