



graffetta

SICILIA

RÀPIO

IGT TERRE SICILIANE



The well-established collaboration with our winemaker led us to interact with a territory in the Altarello district, a poor soil with marine ventilation led us to develop this small project of a wine with a distinct territoriality.

APPELLATION I.G.T. Terre Siciliane

GRAPE VARIETY Cataratto 100%

VINEYARD Contrada Altarello

SOIL Hilly, rich in rock fragments with surface rocks

VINEYARD SIZE 2 ha

VINEYARD AGE 12 years old

EXPOSURE East/west

AVERAGE ALTITUDE 600m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1.0kg

CULTIVATION/PRUNING Guyot

HARVEST First half of September

FERMENTATION At a temperature of about 18°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING In steel and at least 3 months in the bottle.

ANNUAL PRODUCTION About 12,000 bottles

SENSORY PROFILE Straw-yellow color. The nose reveals freshness, minerality and savoriness. On the palate it expresses freshness and Mediterranean heat.

PAIRING Fish and shellfish in general, pasta dishes with Mediterranean sauces.

SERVING TEMPERATURE 8-10°C



TENUTE CALÌ
vini e relais



graffetta
SICILIA



ROCCA di CASTAGNOLI
dal 1730



POGGIO
MAESTRINO