

LUCIDO 2019

Classification: Catarratto Terre
Siciliane, PGI

Grape: 100% Catarratto Lucido

Alcohol (% ABV): 12

Territory: Western Sicily, province of
Trapani - Italy

Vineyard surface (ha): 2 (about 4 ac)

Age of vines: over 15 years

Soil composition: sandy loam, level
land

Training system: single Guyot, 3,500
vines per hectare

Acidity: 6.20 g/l **Residual sugar:** < 1,0 **pH:** 2.90 **Total SO₂:** 30 mg/l

Harvest: manual, first week of September

Yield per hectare (t): 6

Winemaking: After the cooling and a careful manual selection, the clusters are gently pressed. The must decants at low temperature for 48 hours. The limpid run starts fermenting with wild yeasts, and with a minimum use of sulfites, at controlled temperature, in stainless steel vats

Aging: 7 months in stainless steel vats, on its own lees

Bottles produced: 27,000

First vintage: 2008

Food pairings: To combine with dishes of the Sicilian tradition, such as "sarde a beccafico" (typical stuffed sardines), or main courses of crustaceans and shellfish as a mussel soup. Serve at 10-12 °C (50-54 °F)



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