



b.io

bpuntoio

VINO BIOLOGICO/ORGANIC WINE

green evolution

CATARRATTO CHARDONNAY



Production Area: South western vineyards of Sicily



Winemaking process: Organically grown Catarratto and Chardonnay grapes are harvested separately and pressed to extract the must, which is then fermented in steel tanks at 16°C to exalt its fruity flavor. After fermenting, the wine remains on the finest dregs of the yeast for 6-8 months.

Food Pairing: Raw, grilled or even fried seafood.

Appellation: Catarratto Chardonnay igt Organic

Tasting notes: Deep golden color green glints. Fresh, mineral nose with notes of citrus fruits and linden. Moderate structure, fresh acidity and a markedly fruity aftertaste.



Serving temperature

12°C

%

Alcohol

13%



Grape variety

Catarratto Chardonnay



Residual sugars

5-7 g/l