



Maenza

Bèa Catarratto

TECHNICAL SHEET

WINE TYPE Terre Siciliane IGT
GRAPE VARIETY 100% Catarratto
ALCOHOL 12,5 vol.
PRODUCTION AREA Contrada Macellarotto
SOIL Sandy/Clayey
ALTITUDE 400/500 above sea level
TRAINING SYSTEM Espalier with Guyot pruning
PLANTING DENSITY 4200 plants per hectare
YELD PER HECTAR 85 q
HARVEST 2nd decade of September
VINIFICATION Soft pressing and fermentation at a temperature of around 14°
AGEING Three months in steel tanks on the lees
BOTTLE AGEING About two months

TASTING NOTES

COLOUR Pale yellow with greenish hues
NOSE Wide and intense, rich in hints of ripe fruit with floral and mineral notes
PALATE Very fresh, well balanced with elegant finish, persistent
PAIRING Excellent with fried shellfish, fish first courses and white meats

SERVING TEMPERATURE 6-8°C

