

Martinico & Figli

CASA FONDATA NEL 1962

VIALI DI ALTARELLO CATARRATTO

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE 2024

PRODUCTION AREA

Western Sicily, in Altarello district in the Salaparuta area.

VINEYARD

planting density 3500 vines per hectare, trained to counter-espalier, guyot pruning and yield per hectare around 8000 kg;

LANDS

altitude of the vineyards 350 m a.s.l. loamy-clayey lands with reaction sub-alkaline and limestone;

CLIMATE

*mild winters; dry, windy summers
with big shift in temperature between day and night;*

VINIFICATION

fermentation takes place in steel tanks at a temperature of 16°C for about 20 days. Ageing in tanks for 6 months and 2 months in bottle;

ANALYTICAL DATA

alcohol 12.80% vol., total acidity 5.40 g/l, pH 3.22;

MY TASTING NOTES

the wine is brilliant straw yellow with greenish highlights. The nose offers notes of white-fleshed fruit combined with floral hints. On the palate we find the evident fruity note with a pleasant sapidity. The finish has a good persistence;

LONGEVITY

to be enjoyed within 3 years;

FOOD PAIRING

*excellent as an aperitif and with appetizers and raw fish,
to be tried also with vegetables and unaged cheeses.
Serve at a temperature of 8-10°C.*



Salvatore } Martinico
NASI ESPERTI