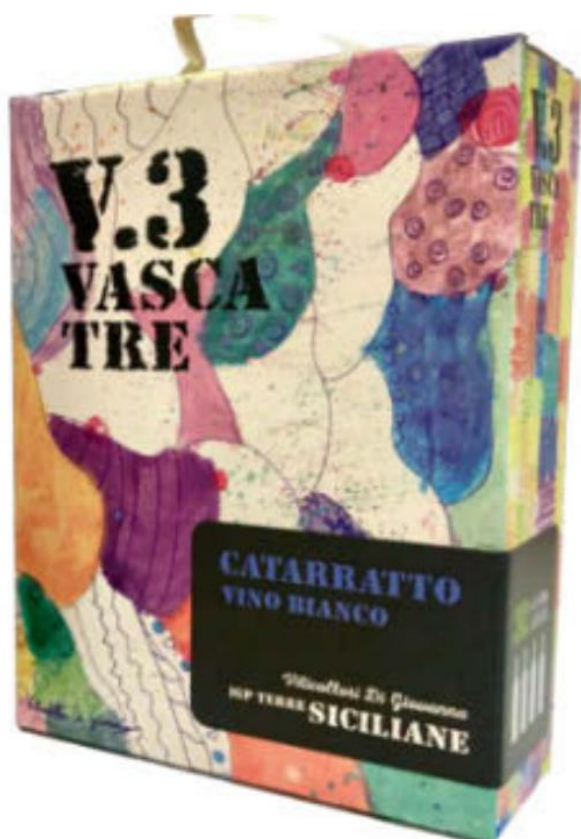


V.3 VASCA TRE CATARRATTO



V.3 Vasca Tre Catarratto is an expressive white wine, hand crafted from estate vineyards in Contessa Entelina, vinified only in steel. Expressive aromas of citrus, white peach and herbs compliment its savory minerality. On the palate it is medium in body with excellent freshness.

CHARACTERISTICS

Vintage 2025

Denomination IGP Terre Siciliane

Variety Catarratto

Alcohol 12,5%

Format Bag in Box 3l

Production 1000 units

Vineyards Miccina in Contessa Entelina

Altitude 1470 ft above sea level

Soil Calcareous marl and volcanic tuff

Production philosophy Certified Organic, Vegan friendly

Vinification Fermentation in stainless steel

Aging Stainless steel

DESCRIPTION

Catarratto is one of the Terre Sicane's typical grape varieties and cultivated by the Di Giovanna family for five generations. Today, Catarratto Lucido is used to make some of the most interesting white wines of western Sicily, particularly when cultivated at higher elevations. V.3 Vasca Tre Catarratto is crafted from organically cultivated estate vineyards in Contessa Entelina. The free run juice ferments in steel tanks. Before bottling, the wine matures for 5 months on the fine lees in stainless steel. It is pale yellow with brilliant reflections. On the nose it opens up with aromas of lemon, herbs and mineral nuances. The flavor is fresh with expressive citrus notes, apple, white peach and a savory finish.

Color Bright pale yellow

Aroma Fruity and mineral, with citrus fruits

Flavour Citrus notes, stone fruits and a mineral finish