

ABISSO CATARRATO



Appellation: Catarrato DOC - Sicilia

Grape varietal: 100% Catarrato

Tasting notes: Bright yellow pale color with green hues. On the nose, great balance between fruity notes such as green apple, grapefruit and spice. Mineral notes such as ginger and white pepper.

The Palate is very complex, characterized by high minerality balanced by good structure and very long finish.

Food pairing: Catarrato is a very versatile wine that pairs well with fish and seafood, white meats, grilled vegetables and soft goat cheese. Skin macerated and passito Catarrato wines are suitable to match also with matured cheeses and with many tasty dishes of the traditional Sicilian cuisine.

