HOUSE OF TOWNEND

# Catarratto Pinot Grigio, Fedele

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| **Price** | £10.69 |
| **Code** | FEDE001 |

A lovely fresh easy drinking organic Pinot Grigio suitable for Vegetarians and Vegans, made blending both the Catarratto and Pinot Grigio grapes from the Trapani area of Sicily.

**Tasting Notes:**

An enjoyable, everyday drinking wine with aromas and flavours of both citrus and tropical fruit, layered with a crisp zesty freshness and a degree of stony minerality.. seems to punch above its lowly appellation in more ways than one.



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| Specification | |
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| **Vinification** | The grapes are selected from the best vineyards in the Trapani area. The Pinot Grigio is picked in early August, whilst the Catarratto is picked in the second half of September. After destemming, grapes are gently pressed. Fermentation takes place at controlled temperatures not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place. After the fermentation of Catarratto is finished, the two wines are blended and kept on fine lees until the end of December. |
| **ABV** | 11% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | Italy |
| **Region** | Sicily |
| **Area** | Trapani |
| **Type** | White Wine |
| **Grape Mix** | 60% Catarratto and 40% Pinot Grigio |
| **Genres** | Organic, Vegan, Vegetarian |
| **Vintage** | 2025 |
| **Style** | Dry |
| **Body** | Elegant, crisp and delicate |
| **Producer** | The Wine People |
| **Producer Overview** | The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare. |
| **Closure Type** | Screw Cap |
| **Food Matches** | Perfect with seafood or as an aperitif. |