



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Nostru Catarratto Lucido

Price	£13.49
Code	CORT160

The inspiration for the Catarratto Lucido label design is the donkey. Donkeys are part of Sicily's viticultural tradition. As man's work partner, they used to be a common sight in the vineyards, representing the soul of working in the fields - the source of life and wealth. This is a fabulous wine made from the rare Catarratto Lucido grape which produces an amazing range of aromas and flavours, with an excellent minerality.

Tasting Notes:

Nostru Catarratto Lucido is straw-coloured with flecks of green. The characterful bouquet is a little spicy and reminiscent of jasmine, aromatic herbs and nutmeg, with delicate touches of white peach. On the palate, there is a strong mineral backbone, perfectly balanced, with lively acidity. The finish is long and complex with delicious almond flavours.





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Specification

Vinification

The Catarrato grapes are cultivated on slopes at around 400 metres above sea level. Grapes are hand-picked in mid-September in small baskets. Picking takes place in the cool early part of the morning in order to keep the grapes as fresh as possible. The vinification of Catarrato Lucido is carried out on the principle of minimum intervention in order to achieve maximum quality in the finished wine. Grapes are de-stemmed and very softly pressed with a pneumatic press. The must is decanted at a low temperature for about 48 hours before starting the fermentation, which takes place at 17-19C° for about 20 days. After the fermentation is finished the wine is racked and kept on fine lees for at least 5 months, with frequent battonages.

ABV 13%

Size 75cl

Drinking Window Drink now

Country Italy

Region Sicily

Type White Wine

Grapes Catarratto Lucido

Genres Organic, Vegan, Vegetarian

Vintage 2020

Style Dry

Body Soft, fruity and aromatic

Producer Santa Tresa

Producer Overview

One of Sicily's oldest and finest wineries, producing top quality, indigenous varietal wines from Vittoria. In perfect harmony with nature and with ideal grape-growing weather conditions, Feudo di Santa Tresa's vineyards benefit from the Sicilian sun and cooling sea breezes, far enough away from the sea. Here, we are able to produce organic wines with the ultimate expression of our grape varietals and the soul of Sicilian character. Considerable replanting and upgrading on the 50 hectares "terra rossa" vineyards, alongside the highest quality winemaking, results in exceptional wines.

Closure Type Cork

Food Matches Try as an aperitif or, with light summer dishes.