

Nostru

CATARRATTO LUCIDO

TERRE SICILIANE

indicazione geografica protetta



OUR INSPIRATION FOR THE
CATARRATTO LUCIDO 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.



ORGANIC WINE
100 % CATARRATTO LUCIDO

In Sicily, there are three different recognized clones of Catarratto: Comune, Lucido, and Extra Lucido. Each clone has very different characteristics. The most widely grown in Sicily is Catarratto Comune as it is the most productive, while the **Catarratto Lucido is much rarer**; it has smaller bunches and berries and is less productive. Now being “rediscovered” on the island due to its superior quality, its name comes from the **unusual shiny skin of the grapes**.

GRAPE

Our Catarratto 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.

VINIFICATION

The vinification of Catarratto 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 17-19°C for about 20 days. After the fermentation is finished **the wine is raked and kept on fine lees for at least 5 months, with frequent battonages**.

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 back bone, perfectly balanced with lively acidity. The finish is long and complex with delicious almond flavours.