



## “LUCIDO” 2024

**Classification:** Catarratto Terre Siciliane, IGP.

**Grape:** 100% Catarratto Lucido.

**Alcohol (% ABV):** ....

**Territory:** Western Sicily, province of Trapani - Italy.

**Vineyard surface (ha):** 2 (about 4 ac).

**Age of vines:** over 15 years.

**Soil composition:** sandy loam, level land.

**Training system:** single Guyot, 3,500 vines per hectare.

**Acidity:** 5.35 g/L.

**Residual sugar:** 5,4 g/L.

**pH:** 3.14.

**Total SO2:** 45 mg/L.

**Harvest:** manual, first week of September.

**Yield per hectare (t):** 6.

**Winemaking:** After the cooling and a careful manual selection, the clusters are gently pressed. The must decants at low temperature for 48 hours. The limpid run starts fermenting with wild yeasts, and with a minimum use of sulfites, at controlled temperature, in stainless steel vats.

**Aging:** 7 months in stainless steel vats, on its own lees.

**Bottles produced:** 33.000.

**First vintage:** 2008.

**Food pairings:** To combine with dishes of the Sicilian tradition, such as "sarde a beccafico" (typical stuffed sardines), or main courses of crustaceans and shellfish as a mussel soup. Serve at 10-12 °C (50-54 °F).

