

# Qarib

**DOC SICILY**  
**100% CATARRATTO**

A fresh wine, with a strong salty entry and a good persistence at the end, made from handpicked catarratto grapes grown on the hills of Camporeale. The tropical fragrances of grapefruit and pineapple are balanced by elegant spicy notes of white pepper, almond and ginger.



CAMPOREALE, PALERMO, ITALY

– **Color** straw yellow with bright green reflection.

– **Smell** impactful notes of orange and lemon peel in a background of delicate note of white peach and orange blossom.

– **Palate** good structure with a note of acidity and a long lasting minerality at the end.

## VINIFICATION

Grapes picked by hand are crushed, de-stemmed and then softly pressed by pneumatic press. After a 48 hours sedimentation the clear must is inoculated with selected yeasts and then ferments at 15°C in steel tanks.

## AGING

On lees for 4 months in steel tank a 10°C with frequent batonage. At least two months in bottle before the release.

## Training System

cordon rearing with Guyot pruning

## Soil type

hilly, sandy - clay with alkaline reaction

**No.of vines** 3800/ha

**Yield** 9000 kg/ha



WHITE



BIO



13%Vol



500m

