



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.

*Nostru*

## CATARRATTO LUCIDO TERRE SICILIANE

Indicazione geografica protetta

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.

### GRAPES

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 17-19C° 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.

### 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**.