

GREEN to the
EXTREME!



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CATARRATTO PINOT GRIGIO TERRE SICILIANE IGP

Purato
ORGANIC · VEGAN FRIENDLY

GRAPES

60% Catarratto and 40% Pinot Grigio.

VINEYARD AREA

Both grape varieties are grown in **organic vineyards in the Trapani area**, to the extreme west of the island of Sicily. The characteristic vineyards of Trapani have long been known for quality white grapes and are perfect for **organic production**. Vine training is the traditional Spalliera system. We have had great success with Pinot Grigio in Sicily and for best results it needs to be picked very early –in the first half of August. The Catarratto, on the other hand, is picked in the second half of September.

VINIFICATION

The two different grape varieties are **vinified separately**. After de-stemming the grapes are very **gently pressed** in pneumatic press. In each case fermentation takes about 3 weeks at a controlled temperature of 18°C, with Catarratto taking a little longer than the Pinot Grigio. There is no malolactic, the **two wines are blended together** and left on the **fine lees** until the end of the year.

TASTING NOTES

Purato Catarratto Pinot Grigio has a **tropical fruit bouquet** with hints of **citrus**, the combination of these two grape varieties creating a really enjoyable everyday drinking white. A well structured wine, full of flavour with **fresh** and **floral** characteristics and a **rounded finish**. On the palate it has the perfect balance of **tropical fruit** with a **backbone of acidity**.

TO SERVE

Purato Catarratto Pinot Grigio is perfect with seafood pasta, spaghetti primavera, or as an aperitif.

Purato

A range of pure and expressive wines that are **green to the extreme!**