

Product code: 3369

## **RALLO AZIENDA AGRICOLA, AV01 CATARRATTO ORANGE, IGP TERRE SICILIA, ITALY, 2018**



### **Producer Profile**

On the west side of Sicily close to Marsala, is where Rallo Azienda Agricola calls home.

Working organically, the Vesco family focus on creating fragrant crisp Catarratto and perfumed fresh Nero d'Avola from their hillside vineyards. These vineyards are certified organic and are nestled high up in the hills south of Alcamo to take advantage of the slightly cooler temperatures and greater diurnal differences. The vines look down on the town of Marsala where, when the grapes have been harvested, they are taken. Here Andrea Vesco treats them with respect, utilising modern technology to ensure the freshness is retained for the final wines and creating elegant examples of the varieties that are anything but what you would expect from such a hot land.

### **Viticulture**

The Catarratto grapes for the AV01 are grown in sandy soils in Patti Piccolo-Alcamo. Vertical trellis system training with low guyot pruning. Night harvested when the grapes are cool.

### **Winemaking**

Soft pressing of the whole grape, the must is fermented in 50hl acacia barrels, with a 24 hour maceration of the grapes and must followed by a second soft pressing. Temperature is controlled at 16 to 20°C for 14 days followed by malolactic fermentation then matured in stainless steel for 6 months before bottling.

### **Tasting Note**

This is a naturally fermented, unfined, unfiltered, no added sulphur 'orange' wine. Bright straw yellow in colour. The nose is reminiscent of citrus fruit, apple, pear, lychee and elderberry. Enriched with elegant tannin due to the production method, this is fresh, fragrant and elegant.

### **Food Matching**

Best served lightly chilled to around 14°C with Sicilian pasta asciutta/ bolognese or pane e panelle (chickpea fritters)

### **Technical Details**

#### **Varieties:**

Catarratto 100%

ABV: 11%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

### **Oak Treatment**

Time: 3 days for the first fermentation

Type: Acacia

% wine oaked: 100

% new oak: None