



Feudi del *Pisciotto*



Inzolia Catarratto – Baglio del Sole



A combination of two noble white grapes, Inzolia e Catarratto, whose enormous potential is only now being discovered (Catarratto in the past was used to produce Marsala). Now blended in similar quantities, which may vary from vintage to vintage, they create a quite unique wine with an interesting personality.

Denomination: White wine IGT Sicilia

Grapes: 50% Inzolia – 50% Catarratto

Vinification: in steel for 15 days at a controlled temperature (15°)

Malolactic fermentation: Done

Ageing: 4 months in steel

Bottle refinement: 4 months

Harvest: end of August

Hectare gain: 70 q.li/ha

Vineyards height: 80 mt. s.l.m.

Plant density: 5900

Age of productive vines: 4 years

Growth system: Guyot – upturned

Type of soil: Medium mixture tending to sandy

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