

# Mondura

- › **Catarratto**  
**IGP • Terre Siciliane**  
**Organic wine**



## **Vineyard**

Catarratto grapes come from the Salemi estate, at an altitude of about 140 meters above sea level. The soil is rich in organic substance and has a typical local pebbly structure known as “Cutì”.

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## **Grape harvesting**

Between the first and the second decade of September. The grapes are manually harvested during the coolest hours of the day.

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## **Winemaking**

After a careful selection, the grapes are pressed in reduction (absence of oxygen) by means of a nitrogen saturated pneumatic press in steel tanks at a temperature of 15°C. Once the fermentation is complete, maturation continues in steel vats at a controlled temperature and the grapes are refined in the bottle for about 2 months.

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## **Organoleptic profile**

Elegant and fine, straw yellow in colour with light greenish hues. Full-bodied and elegant on the nose, with citrus hints. Complex and persistent, with a lively freshness and an important structure. The complex acidity allows the wine to refine well in the bottle.