



CUSUMANO

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Single varieties
Catarratto
Sicilia D.O.C.

Area of production

Castelluzzo Estate, Calatafimi (TP).
450 m asl

Grape

Catarratto 100%

Exposure

North-east.

Average age of vines

30 years.

Cultivation

Vines grown on hills at a density of 4000 plants per hectare.

Production

8000 kg of grapes per hectare.

Grape harvest

Manual in the first ten days of September.

Vinification

Cold pressing with skins and first fermentation at a temperature of 8°C for around 12 hours. Soft second pressing. Cold decanting and fermentation at a temperature of 18°-20°C, period on the lees in stainless steel containers for at least 4 months, successive fining in the bottle.

Bottle

Liters 0,75

