

# KELBI

## CATARRATTO TERRE SICILIANE IGT

*Kelbi takes its name from the Arab dynasty that made the land of Sicily flourish. It is here where Catarratto grapes yield an elegant and floral white wine.*

### GRAPE VARIETY

Catarratto

### TERRITORY OF ORIGIN

Kelbi estate,  
Mazara del Vallo – Province of Trapani

### TERROIR

**Soil composition:** calcareous and sandy soil, belonging to the red soils of the Mediterranean; it has a good balance between air and water in the soil, besides a rich water reserve.

**Altitude:** 150 m above sea level.

**Climate:** an area located in Sicily's interior, it experiences sharp temperature differences between day and night while the maximum temperatures are mitigated by the winds.

### VINIFICATION AND AGEING

Harvest period starting from mid-September.  
Reductive vinification with soft pressing and

following long fermentation at low temperature.  
4 months of ageing in steel.

### TASTING NOTES

**Colour:** straw-yellow with greenish reflections.

**Aroma:** fruity with marked hints of pear and aromatic herbs, among which, sage. The bouquet is completed by anise and orange blossom.

**Flavour:** intense and persistent, soft and moderately warm, featuring a marked sapidity.

### PAIRING

It enhances all fish and shellfish dishes, such as cous cous, lobster linguini, paccheri with red mullet and wild fennel or stuffed calamari. Serve at 8°-12°C.

### ALCOHOL CONTENT

12,5% by Vol.

### SIZE

75 cl

