

CATAVELA

localisation : plots located in between 500 and 600 meters High, 2 ha on « Campo Rotondo » and 1 ha on « Cassinera »



Grapes : Malvasia di Candia Aromatica, Ortrugo, Marsanne, and very few vines of Sauvignon blanc and Santa Maria as régulations ask for.

Age of vines : planted in 2007 and 2008

soil : mainly limestone and stony, very well drained

culture : no use of any type of chemical treatment and soils ploughed

wine making: Direct pressing for half of harvest + macération for some days for the rest of harvest (then this part is pressed)

Ageing : in vat for 9 months on the original lies.

Food pairing: light wine, élégant and pleasant for apétizer, cold entrances made of vegetables, fish or shell fish.