

# DIDA

## CATARRATTO



<b>Grape variety</b>	Catarratto 100%
<b>Alcohol content</b>	13,5%
<b>Appellation</b>	IGP Terre Siciliane
<b>Area of production</b>	South-west Sicily; vineyards in Salemi.
<b>Terroir</b>	Altitude 350 mt a.s.l ; Loam soil; The climate is mediterranean with mild winters and hot summers within a favourable difference between day and night due to the altitude.
<b>Vineyards</b>	Guyot training system; Yield per hectare: 110 q/h
<b>Harvest</b>	It takes place at night between the third and the fourth week of September.
<b>Winemaking</b>	After a soft press, the grapes undertake the fermentation at 15°C of temperature for 15 days.
<b>Aging</b>	Following a soft press, the wine ages first in small oak barrels for 3 months and then in stainless steel tank for other 3 months. Aging in the bottle: at least a month.
<b>Sensory analysis</b>	Pale yellow colour with a golden tinge. Dida on the nose gives aromas of dry figs within notes of anise and vanilla. On the palate the wine is full-bodied, mineral, with a nice acidity and long aftertaste. There are hints of lemon jam, ripe apricot and toasted hazelnut.
<b>Food matching</b>	It goes well with roasted white meats, grilled shellfish and vegetables cooked in the pan with garlic. Try it with smoked meat carpaccio and mould cheese.
<b>Best to enjoy</b>	In a globe glass at 10°C temperature.

**Do you know that:** Catarratto is one of the oldest Italian grape and the most planted native one in Sicily?

### Recycle

Stopper: **Organic** Cork FOR51  
Capsule: **Plastic** Pvc C/PVC90  
Bottle: **Glass** Green Glass GL71



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