

Catarratto - Pinot Grigio

MUSITA



Data Sheet

<i>Varieties</i>	IGT Terre Siciliane
<i>Production Area</i>	Catarratto - Pinot Grigio
<i>Soil</i>	Western Sicily, in the hills in Salemi area and surroundings
<i>Vineyard</i>	Mixed and clayey
<i>Harvest</i>	Guyot
<i>Vinification</i>	Pinot Grigio : end of July and first days of August. Catarratto: half September.
<i>Ageing</i>	Fermentation at controlled temperatures between 14-16 °C with selected yeasts.
<i>Tastings notes</i>	Steel tanks with noble lees with periodic batonnage.
<i>Serving temperature</i>	Straw yellow coloured with green shades. In this wine we can recognize floral and citrus fruits olfactory notes. In the mouth it is intense with a soft end. Persistent and elegant.
	11 - 13° C.

Analytical data

<i>Alcohol:</i>	12,5%
<i>pH:</i>	3,28
<i>Total Acidity</i>	5,3 gr/l
<i>Sugars</i>	1,4 gr/l

Packaging

<i>Bottle size:</i>	75 cl - Borgognotta
<i>Closure:</i>	Tappo tecnico Nomatic
<i>Bottle weight</i>	1,2 Kg
<i>Carton Weight:</i>	7,2 Kg
<i>Carton Size:</i>	252 x 167 x 302 mm
<i>Pallet size:</i>	80x120
<i>Cartons for layer:</i>	21
<i>Cartons for pallet</i>	105
<i>Carton Format:</i>	6 bottles
<i>Pallet gross weight:</i>	770 Kg
<i>Layers for pallet:</i>	5
<i>Bottles for pallet:</i>	630

