



Catarratto Organic

MUSITA



technical sheet



<i>Appellation</i>	DOC Sicilia
<i>Varieties</i>	Catarratto
<i>Production Area</i>	Western Sicily, hilly areas in and around Salemi
<i>Soil</i>	Limestone - clayey
<i>Vineyard</i>	Counter-espalier with Gujot training
<i>Harvest</i>	Second and third week of September
<i>Vinification</i>	Fermented at a controlled temperature between 14 and 16 degrees Celsius with the help of selected yeasts.
<i>Ageing</i>	In stainless steel vats on its fine lees for 5 months with regular batonage
<i>Tastings notes</i>	Straw yellow in colour, it combines aromatic sensations of flowers and citrus fruits with a lively mouthfeel and a soft, persistent and elegant finish.
<i>Serving temperature</i>	11 - 13° C.

Packaging

<i>Bottle size:</i>	75 cl - conic		
<i>Closure</i>	technical cork - Nomacorc select green 100		
<i>Bottle weight:</i>	1,25 Kg		
<i>Carton weight:</i>	7,7 Kg	<i>Carton format:</i>	6 btl
<i>Carton size:</i>	247 x 166 x 301 mm		
<i>Pallet size:</i>	80x120	<i>Pallet gross weight:</i>	825 Kg
<i>Cartons for layer:</i>	21	<i>Layers for pallet:</i>	5
<i>Cartons for pallet:</i>	105	<i>Bottle for pallet:</i>	630

Musita s.r.l.

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