RaliWine

When the passion comes true ...

KATA

IGT DEL MONTE SOMMA
CATALANESCA

Production area
The slopes of Mount Somma. Loyazyata is grown mainly in Somma Vesuvius, St. Anastasia. They are trifoliate of medium size with short handles. The bunch is suspended, oblong, cylindrical. The berries are large, round, thick and golden yellow

Vineyards
Type: White
Grape: Catalanesca 100%
Soil: volcanic Sand
Age of vineyards: about 15 years
Altitude: 450 m.
Density: 4000 per hectare
Yield: 60 per hectare
Harvest: Early October.

Analysis of wine
Alcohol: 13%;
Stay in stainless steel at a controlled temperature.

Refinement
About 3 months in bottle.

Sensory
Pale yellow with aromas of apricot, melon, pineapple, chamomile. The palate is soft with good acidity and freshness. initial notes apricot and pineapple with a typical strong taste of almond. Underlined mineral brilliantly reflects its volcanic origin.

Serving
It is recommended to be served 8 ˚- 12˚C

Recommended foods
Suitable for aperitif bites, it is perfect with seafood, also fresh and well-seasoned white meat.

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