

DOMENICO LOMBARDO

VIVIGNATO

dove vive la
vigna

IAMONTE

Catarratto

INDICAZIONE GEOGRAFICA TIPICA
TERRE SICILIANE

Soil: hilly, medium - textured,
tendentially sandy

Altitude: 200m a.s.l.

Training system: guyot

Vines per hectare: 3.800

Yield per hectare: about 70 q.li/HA

Harvest: hand - picked,
first week of September.

Fermentation: the grapes after destemming,
ferment with their own indigenous yeasts at a
controlled temperature and remains in con-
tact with the skins for about 10 days.

Aging: the wine, after malolactic fermenta-
tion ages in a small ceramic amphorae until
the following summer and is bottled without
any filtration.

ORGANOLEPTIC CHARACTERISTICS

Colour: golden yellow with orange reflections.

Bouquet: scents of orange blossom and white
flowers.

Taste: full and complex, sapid and acidic in the
mouth with a final after taste reminiscent of
sorrel.

