

DOMENICO LOMBARDO

— VIVIGNATO —

dove vive la
vigna

MEZZATESTA

Catarratto

INDICAZIONE GEOGRAFICA TIPICA
TERRE SICILIANE

Soil: hilly, medium - textured,
tendentially sandy

Altitude: 270m a.s.l.

Training system: guyot

Vines per hectare: 3.800

Yield per hectare: about 70 q.li/HA

Harvest: hand - picked,
last week of August.

Fermentation: the grapes, after destemming
are gently pressed. The must ferments in con-
crete tanks with its own indigenous yeasts at a
controlled temperature.

Aging: the wine, after malolactic fermenta-
tion, ages on lees until the following summer
and is bottled without any filtration.

ORGANOLEPTIC CHARACTERISTICS

Colour: yellow with golden reflections.

Bouquet: scents of white flowers and fresh
herbs accompanied by a pleasant smell of pear.

Taste: full, elegant with a long complex finish
with the characteristic after taste reminiscent
of almonds.



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Organic
Wine

