



Tichè | Catarratto

Terre Siciliane - Indicazione Geografica Protetta

TYPE: Still White Wine I.G.P.

GRAPES: 100% CATARRATTO. Sicilian autochthonous vine, widespread for centuries throughout Sicily and one of the most cultivated vines of the entire peninsula, whose wines have made the history of Sicilian enology. One of the most curious aspects regarding this vine is the origin of its name: "Catarratto" seems to be a word from the ancient Sicilian dialect used with the meaning of "abundance" or "wealth", because two of the distinctive traits of Catarratto are the high yields of the vine and the great aromatic richness of its wines.

COLOR: Straw yellow with elegant greenish reflections.

BOUQUET: Citrus and floral notes of lemon peel, bitter orange and orange blossom flowers combine in perfect harmony with tropical scents of grapefruit and passion fruit with a touch of fine herbs, sweet spices and memories of flowering meadows.

TASTE: Fresh dynamic and extremely engaging taste. It is an irrepressible wine, with an imposing structure and great persistence. On the palate it is striking for its lively acidity perfectly balanced by fruity notes and clear mineral vein. The finish is slightly almondy, intense and enveloping.

PRODUCTION AREA: Western Sicily, 350 ms.l.m.

TRAINING METHOD: Counter-espalier with Guyot pruning.

HARVEST: Mid september.

VINIFICATION: Manual harvest. Cold maceration at highly controlled temperature between 6-8°C. for 36 hours before moving on to soft pressing. Fermentation follows at about 14°C. for 20 days in stainless steel containers, the wine is left sur-lies for 30 days before being bottled and ready to amaze the palate.

ALCOHOL CONTENT: 12,50% vol.

SERVICE TEMPERATURE: 10°-12°C.

PAIRINGS: Perfect with white meat dishes, savory pies, seafood appetizers, delicate cold cuts, vegetables and shellfish dishes, and fish in general.

DRINKABLE: 3/4 years.

FORMAT: 0,750 ml.

ALLERGENS: Contains sulphites.



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