



Gaia | Catarratto

I.G.T. - TERRE SICILIANE



TYPE: Still white I.G.P. Terre Siciliane—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fairy tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Catarratto. A meticulous selection aimed at preserving the fruit's original freshness and Sicily's most authentic varietal identity, showcasing a legendary indigenous grape that has shaped the island's winemaking history. This exceptional variety owes its captivating name to the ancient Sicilian dialect, in which "Catarratto" evokes concepts of abundance and richness—a nod to the generous aromatic profusion it delivers in the glass. Vinified entirely in stainless steel to create a wine with a dynamic, lively, and carefree character, it represents a contemporary choice that appeals to all palates; its profile is accessible, immediate, and of excellent quality—far removed from fleeting trends.

COLOR: The wine displays a straw-yellow hue of extraordinary vibrancy and visual brilliance, enhanced by elegant, youthful greenish highlights that are as crisp and clear as shafts of light. This bold, cheerful, and inviting color profile visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking luminosity hints at the natural freshness and balance revealed upon tasting, creating a captivating visual effect that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: The nose opens to a lively, clean, and immediately appealing olfactory alchemy, where precise varietal characteristics blend with fresh, vibrant aromatic poetry. It begins with a burst of crisp fruit and fragrant floral scents, in which splendid citrus notes of lemon zest and bitter orange harmonize perfectly with orange blossom. With aeration, the aromatic profile evolves in total harmony, revealing rich tropical notes of grapefruit and passion fruit, complemented by a delicate touch of fine herbs, sweet spices, hints of blooming meadows, and a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly drinkable, dynamic, and deeply engaging. The sip transforms into pure liquid energy—bursting with vitality and verve; a savory texture, underpinned by lively, refreshing acidity, imparts an enveloping minerality and verticality, eschewing heaviness in favor of a fluid, immediate, and smooth overall character. It is a gentle embrace that captivates the palate, where rich fruit notes balance a razor-sharp mineral streak, leading to a finish that is pleasantly intense and enveloping, distinguished by a classic, highly elegant almond note with excellent persistence.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily, a prime location situated at an altitude of 350 meters above sea level. Up here, amidst endless skies, constant sea breezes and an optimal diurnal temperature range allow the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving the highest standards of production excellence. The selected grapes come from counter-espalier vineyards trained using the Guyot system—a distinguished method that allows for impeccable management of vine growth and yield. This expert approach ensures that every cluster benefits from perfect sunlight exposure and constant airflow, resulting in intact, healthy berries rich in the natural acidity ideal for fresh, highly drinkable wines.

HARVEST: Nature's perfect rhythm culminates in mid-September, when ripening reaches the ideal balance between sugars and the variety's distinctive acidity. It is at this precise moment that the raw material is selected—a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and primary aromas of every single berry.

WINEMAKING TECHNIQUE: The wine's profile is shaped entirely within temperature-controlled stainless steel tanks, strictly avoiding the use of wood to preserve the purity of the fruit. Following meticulous hand-harvesting, the grapes undergo cold maceration at strictly controlled temperatures of 6–8°C for 36 hours—a crucial step for extracting aromatic richness. After gentle pressing, fermentation takes place in stainless steel tanks at approximately 14°C for 20 days; the process concludes with the wine resting *sur lies* (on its fine lees) for 30 days prior to bottling, thereby enhancing its stability and clarity.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (sulphites), Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	313 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	LDPE 4	C/PVC 90
Glass	Silicone	PVC
Glass Collection	Plastic Collection	Plastic Collection

Check your local council guidelines.
Separate components and dispose of properly.

ALCOHOL CONTENT: 12% Vol. A beautifully balanced and light alcohol level, precision-calibrated to support the wine's agile, thirst-quenching structure, imparting extraordinary drinkability and making every glass incredibly versatile.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 10°–12°C. The optimal temperature to allow the youthful, citrusy, and fruity bouquet to unfold in perfect harmony, and for the vibrant acidity to spread across the palate with maximum freshness and smoothness.

FOOD PAIRINGS: It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase culinary versatility. It shines as the perfect partner for tempting appetizers and evenings with friends, pairing magnificently with delicate white meats, homemade savory pies, mild cold cuts, seasonal vegetables, and rich shellfish or seafood dishes. Its crisp, clean drinkability creates an inseparable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

Evolution and Longevity: This wine's greatest strength lies in its youth, as it expresses the peak of its fragrance, mineral energy, and fruity exuberance within an optimal window of 4–5 years. When stored under ideal conditions of temperature and darkness, it retains its crisp profile and lively flow, offering a consistently fresh, spirited, and vibrant drinking experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, effortless, and refined service during those carefree moments shared at the table.



Romano Winery

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