

ORGANIC
WINE

VEGAN FRIENDLY

PURA SICILIA

PURATO

GREEN
TO THE
EXTREME

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Purato Catarratto Pinot Grigio is an organic Sicilian wine with a conscience. It is "Green to the Extreme" as it ticks each and every sustainable, eco-friendly box. Purato Pinot Grigio Catarratto is super-sustainable: carbon-neutral, vegan-friendly, and packaged purely in recycled & recyclable materials. At the same time, this is a quality, interesting, great value, authentic Sicilian white.

CATARRATTO PINOT GRIGIO TERRE SICILIANE IGP



Grapes: 60% Catarratto 40% Pinot Grigio

Vineyard area

Both grape varieties are grown in organic vineyards in the Trapani area, which is north of Marsala, to the extreme west of the island. Trapani has long been known for the quality of its white grapes and is perfect for organic production. Vine training is the traditional *Spalliera* system. We have had great success with Pinot Grigio in Sicily and for best results it needs to be picked very early - in the first half of August. The Catarratto, on the other hand, is picked in the second half of September.

Vinification

The grapes are very gently pressed after de-stemming. The two different grape varieties are vinified separately. In each case fermentation taking around 3 weeks at a controlled temperature of around 18°C, with Catarratto taking a little longer than the Pinot Grigio. There is no malolactic, the two wines are blended together following fermentation and left on the fine lees until the end of the year.

Tasting notes

The bouquet shows tropical fruit with hints of citrus. There is a perfect balance of pure tropical fruit on the palate, with a backbone of acidity. Perfect with seafood pasta, spaghetti primavera, or as an aperitif.

