Feudi
BRANCIFORTI
· DEI BORDONARO ·

CATARRATTO

CLASSIFICATION	Terre Siciliane I.G.T.
GRAPE VARIETIES	100% Catarratto
VINEYARDS LOCATION	Trapani countryside
SOIL COMPOSITION	Medium mixture with a clayey tendency
EXPOSURE	North, 300mt a.s.l.
TRAINING SYSTEM	Gujot Espalier
NR. VINES PER HECTARE	4.200
YIELDS PER HECTARE	8.000 kg
HARVEST	Hand-picking, II and III decade of September
TEMPERATURE OF FERMENTATION	16-18°C
PERIOD OF FERMENTATION	10 days
WINEMAKING	Soft-pressing & fermentation at controlled temperature.
AGING	3 months in stainless steel tanks on lees

BOTTLE AGING	1 month
ALCOHOL	12,50% by vol.
PH	3,32
TOTAL ACIDITY	4,80 g/l
1° VINTAGE	2004
FORMATS	75 cl bottle
TASTING NOTES	Straw yellow colour with greenish hints; notes of wild flowers, only just mature pear. Pleasant and persistent acidity. Made from Catarratto grapes, it's used to convey the sunny slopes where the grapes ripen.
SERVING TEMPERATURE	10-12°C
WINE GLASS	For light-bodied white wine, larger bowled with closed rim to deliver more aromas.