

Ramarro Catarratto Terre Siciliane IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
TDCRAC	Cantine Andreas Mazzei	Italy	Sicily
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Catarratto	12%	No	Screwcap



Background

Cantine Mazzei is a family-run winemaking and bottling business based to the north of Milan that was originally started by Roberto Mazzei, back in 1981, and today is run by his son, Andreas.

They specialise in wines from central and southern Italy and over the years have built strong relationships with different growers in these regions. And this now includes a collaboration with top Sicilian oenologist, Dino Croce, to purchase vineyards and set up a winery down there.

Winemaking

Vineyards located in the area of Mazara del Vallo (Trapani). Once picked, grapes are destemmed and crushed before pressing and fermentation occurs at a low temperature of 12-14°C for 12 days.

Tasting & Pairing

Delicate, elegant and fruity aroma of green apple, blossom and lemon. Crisp with good acidity and finish.

Best enjoyed as an aperitif, with fish dishes or chicken in a cream sauce.

Sustainability & Extra Information

n/a