

PURA SICILIA  
PURATO



## PRODUCER PROFILE

Estate owned by: Massimo Maggio,  
Stefano and Marina Girelli  
Winemaker: Stefano Chioccioli  
Total acreage of vine: 123 (50 Ha)  
Winery Production: 600,000 bottles  
Region: Sicily



# Cattaratto Pinot Grigio TERRE SICILIANE IGP

## WINE DESCRIPTION

This Purato blend is made with certified organic grapes. No artificial fertilizers or pesticides are used in the vineyards. A “sexual confusion” pheromone tactic and limited treatments of copper and sulfur prevent pest damage. In order to preserve valuable water, under-soil irrigation is used to minimize evaporation. Purato’s environmental commitment extends into the winery. Purato uses eco-friendly packaging, made from recycled paper, pure vegetable ink on the labels and 85% recycled glass for the bottle.

## TASTING NOTES

Straw yellow color. The bouquet on the nose shows aromas of citrus, tropical fruits and floral notes. On the palate it is fresh and enjoyable; balanced for everyday drinking.

## FOOD PAIRING

A pleasant aperitif; pairs well with seafood dishes and grilled fish.

## VINEYARD & PRODUCTION INFO

Vineyard location:	Castellammare del Golfo, Sicily
Soil composition:	Medium-textured soil, lightly sandy and pebbly
Training method:	Espalier
Elevation:	60-90 ft a.s.l.
Vines/Acre:	5,000 Ha
Yield/Acre:	40 q/Ha
Age:	15 years
Harvest time:	Pinot Grigio: beg. August/Cattaratto: mid September
First vintage:	2011
Production:	200,000 bottles

## WINEMAKING & AGING

Varietal composition:	60% Cattaratto and 40% Pinot Grigio
Maceration technique:	Cold, on the skins for 3-6 hours
Fermentation container:	Stainless steel tanks/ 7- 10 days at 18° C
Type of aging container:	Stainless steel tanks
Length of aging:	4 months
Length of bottle aging:	1 months

## ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	6.1 g/L
Acidity:	5.5 g/L

