

ECOLOSI

CATARATTO PINOT GRIGIO TERRE SICILIANE IGP

ECOLOSI'S PHILOSOPHY IS INSPIRED BY THE MAGICAL LAND WHERE ITS GRAPES GROW. HERE, CERTIFIED ORGANIC VINEYARDS ARE TEEMING WITH WILDLIFE; ALIVE WITH THE ENERGETIC ABUNDANCE OF SICILY'S DIVERSE FLORA AND FAUNA. DEEP RESPECT FOR THIS DELICATELY BALANCED ECOSYSTEM LED THE COLOSI FAMILY TO CREATE THE ECOLOSI LINE, WHICH EXPERTLY EXPRESS TERROIR WITHOUT DISRUPTING IT. THIS LINE IS VEGAN FRIENDLY.

TASTING NOTES

Straw yellow in color. Fruity notes of white peach, with floral notes. Sapid, light, with good acidity, balanced, mineral, and fresh.

FOOD PAIRINGS

Pairs well with light, delicate dishes, such as appetizers and hors d'oeuvres and fish courses, as well as white meat dishes.

VINEYARD & PRODUCTION INFO

Vineyard location:	Mazzara del Vallo
Green status:	Organic
Soil composition:	Calcareous
Training method:	Trellis with guyot pruning
Elevation:	350-450 meters ASL
Vines/hectare:	4000
Exposure:	Northeast
Vine Age:	15 years
Harvest time:	End of August
First vintage:	2019

WINEMAKING & AGING

Varietal composition:	70% catarratto and 30% Pinot Grigio
Fermentation container:	Stainless steel
Type of aging container:	Stainless steel
Length of bottle aging:	4 months

TECHNICAL DATA

Alcohol:	12.5% ABV
Residual sugar:	5.8 g/L
Acidity:	6.6 g/L
Dry extract:	22 g/L

PRODUCER PROFILE

Estate owned by:	Colosi Family
Winemaker:	Piero Colosi
Total acreage of vine:	25 hectares
Winery Production:	700,000 bottles
Region:	Sicily



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