



Located in Valledolmo, Sicily, Castellucci Miano winery stands out for its dedication to the unique heritage of its vineyards, dating back to 1570. Spanning 75 hectares, the winery practices sustainable and organic agriculture, preserving the region's viticultural history, including 40-year-old bush vineyards nestled among fruit and olive trees. Emphasizing mountain viticulture, they combine tradition and sustainable practices, reflecting the authenticity of their territory. The 2022 Catarratto Miano unveils apricot and orange blossom on the nose, harmonizing citrus, peach, and honey on the palate, with lemon butter and saline nuances, culminating in a mineral-touched finish.

Region & Classification

|country| Italy
|region| Sicilia
|sub-region| Valledolmo
|classification| DOC

Wine Data

|varietal(s)| 100% Catarratto
|alcohol| 12.5%
|acidity| 6.9 g/L
|dry extract| 22 g

Terroir & Cultivation

|soil| Sandy clay, limestone
|exposure| Southeast, southwest
|elevation| 700-800m
|farming practices| Organic & sustainable farming practices; espalier vine training
|harvesting| Mid-September
|age of vines| 30-40 years
|yield| 9,000-10,000 kg/ha
|vineyard size| 10 hectares

Vinification & Aging

|fermentation| Fermented in stainless steel at a controlled temperature with native yeasts
|aging| Aged 6 months in stainless steel with an additional 1 month of bottle aging
|production| 50,000 bottles

