



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 Brut Sampieri Perlant combines citrus and apple notes with undertones of peach, jasmine, and yeasty bread, delivering a refreshing creamy effervescence and a decisively floral finish.

Region & Classification

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

Wine Data

|varietal(s)| 100% Catarratto
|alcohol| 12.5%
|acidity| 7 g/L
|residual sugar| 6.8 g/L
|dry extract| 20 g

Terroir & Cultivation

|soil| Sandy clay, limestone
|exposure| Southeast, southwest
|elevation| 700-1,000m
|farming practices| Organic & sustainable farming practices; guyot vine training system
|harvesting| Harvest manually in mid-September
|age of vines| 30 years
|vineyard size| 10 hectares

Vinification & Aging

|fermentation| Autoclave fermentation for 40 days at a controlled temperature
|aging| Aged 6 months in stainless steel
|production| 15,000 bottles

