



Miano

Sicilia DOC



Variety

100% Catarratto



Terroir

Sustainable farming practices over 295 acres. half sandy and clay with alkyl reaction due to the limestone.



Winemaking

Winemaker: Tonino Guzzo

White vinification method with temperature controlled at 60°F for fermentation. Kept in stainless steel tanks for three months and in the bottle for 2 more months.



Production

XXX cases



Castelucci Miano

Longing for a trip to Sicily? Opt for a staycation by pouring a chilled glass of Miano and sitting in the sun with a warm breeze blowing. Close your eyes -- suddenly you're in Sicily!

Scents of fresh citrus fruit and white peaches seductively intermingle with the subtle savory aromas. Medium body, expressive character -- this is a crowd pleasing wine that you can use to introduce friends to the enjoyable aspects of well-made white wine.

VARIETAL NOTES

Catarratto is a white Italian wine grape planted primarily in Sicily where it is the most widely planted grape. Catarratto can make full bodied wines with lemon notes.

An Italian study published in 2008 using DNA typing (the same study that showed the three Catarrattos to be identical) showed a close genetic relationship between Garganega on the one hand and Catarratto and several other grape varieties on the other hand. It is therefore possible that Garganega is one of the parents of Catarratto.

FOOD PAIRING

Tuna and caper salad, chicken and rice dishes, spicy Thai or Chinese dishes, sautéed prawns with chili.



uvaIMPORTS.COM

*Personally selected, hand-harvested wines
from the best family vineyards.*