

# JOHN DAPETROSINO

## CATARRATTO ORANGE WINE

Our newest addition to the popular John Dapetrosino line is this stunning orange wine from the native Sicilian grape Catarratto. Certified organic and fermented in amphora, it is a stellar introduction to orange wine for those unfamiliar, and a great rendition for existing fans.

Sibilia Vini is a project dedicated to the development and ambassadorship of the products of Cantine Europa – a custodian of authentic Sicilian wine traditions. Sibilia Vini is today supported by an increasingly qualified technical staff whose aim is the careful selection of the grapes, and innovation and experimentation in the production process, in order to express the uniqueness of the Sicilian territory through its wine. Their core principles of supporting the local economy, continuously evolving their production methods, and protecting the environment, come together to create high production standards and outstanding wines. The John Dapetrosino line is a custom bottling that uniquely expresses the terroir and history of Sicily.

<b>GRAPES</b>	100% Catarratto
<b>LOCATION OF VINEYARDS</b>	Western Sicily, in the areas of Petrosino, Marsala and Mazara del Vallo
<b>FARMING</b>	Certified Organic
<b>DENOMINATION</b>	IGP Terre Siciliane
<b>SOIL AND CLIMATE</b>	Hilly topography at an altitude of 200-400 m asl. Clay-loam soils, rich in nutritional elements (potassium, magnesium, calcium, iron, manganese, zinc). Mild winters; dry and windy summers with strong temperature variations between day and night.
<b>VINIFICATION</b>	Fermentation of the grapes in clay amphora at 60-64°F for about two weeks, then a long maceration for over six months.
<b>AGING</b>	Bottle aging for at least three months.
<b>ALCOHOL CONTENT</b>	13.0%
<b>TASTING NOTES</b>	A gorgeous golden orange in color, this wine offers fruity notes of apricot, dried fruit, and aromatic herbs. On the palate, it is fresh with a pleasant return to the aromatic notes.
<b>FOOD PAIRING</b>	Excellent with vegetable-based risottos, white meats, and blue cheeses. Serve lightly chilled at 50-53 °F.

