



VINOLAURIA COSTABISACCIA

Costabisaccia is a 30-year-old vineyard exposed to the north, in the hills surrounding Grisi, situated 600 meters above sea level, it gives a wine of great balance, savory and long-lived among the best expressions of catarratto, a wine never easy to "tame".

PRODUCTION AREA: *Alcamo*

AGEING: *6 months in stainless steel*

VINEYARD: *Costabisaccia - Grisi*

TOTAL ACIDITY: *6.3 g/l pH: 3.3*

VARIETY: *Catarratto 100%*

FROM ORGANIC FARMING

YIELD: *7 tons*

TRAINING SYSTEM: *Espalier*

HARVEST: *Mid September*

VINIFICATION: *Maceration at a cold temperature for 24 hours, fermentation at 55°F for 15 days*