



# VINO LAURIA 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*

