



# ABISSO

## CATARRATTO 2020

**SOILS** HILLY, CLAYISH WITH LIMESTONE.  
**ALTITUDE** 650 METERS ABOVE SEA LEVEL.  
**AGE OF VINES** 28 YEAR OLD.  
**TRAINING SYSTEM** ESPALIER WITH GUYOT PRUNING.  
**NO. OF VINES / HECTARE** 3600.  
**YIELD / HECTARE** 7 TONS.  
**HARVEST** MANUALLY IN THE FIRST HALF OF SEPTEMBER IN SMALL CRATES.  
**FERMENTATION** GRAPES ARE GENTLY PRESSED AFTER ONE NIGHT IN COLD ROOM, AFTER 24 HOURS OF SEDIMENTATION THE CLEAN JUICE IS RACKED AND THE FERMENTATION IS COMPLETED AT 15°C WITH SELECTED YEAST.  
**AGING** IN STAINLESS STEEL FOR 6 MONTHS ON THE LEES AT 10°C, 2 MONTHS IN THE BOTTLE BEFORE RELEASE.

### TASTING NOTES

**COLOR** Bright yellow pale with green hues  
**NOSE** Great balance between fruity notes such as green apple, grapefruit and spice. Mineral notes such as ginger and white pepper.  
**PALATE** Very complex, characterized by high minerality balanced by good structure and very long finish.



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