



IL GATTOPARDO GRILLO



Grape variety

Grillo

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

Doc Sicilia

Territory

Altitude from 100 to 200 m above sea level, mainly hilly orography with medium-textured soils that tend to be clayey with a good content of organic matter



Zone production

(western of Sicily) Marsala, Mazara del Vallo, Trapani, Salemi and nearby areas



Vinification

soft pressing, static sedimentation and fermentation at controlled temperature at 16° C for 20 days, storage and maturation in steel



Alcohol

12,50 %vol

Tasting notes



Color

brillant straw yellow



Smell

delicate , with notes of white fruit, floral



Taste

pleasant, persistent, with a good flavor and freshness



Longevity

24 months in prosper storage conditions



Pairing

To be combined with vegetarian cuisine and seafood first courses, excellent with grilled white meat and fresh cheeses.



IL GATTOPARDO CATARRATTO



Grape variety

Catarratto

Vineyard

against espalier training with Guyot pruning;
plant density 3500/4000 plants per hectare



Denomination

I.G.P. Terre Siciliane

Territory

Altitude from 50 to 120 m asl, mixed
orography between hilly and flat with mainly
fertile clayey soils



Zone production

Common of Trapani, Marsala and Salemi



Vinification

soft pressing, static sedimentation and
fermentation at controlled temperature at
16° C for 20 days, storage and maturation in
steel



Alcohol

12 %vol

Tasting notes



Color

straw yellow



Smell

delicate with floral and fruity notes



Taste

harmonious, delicate, with excellent
flavor and freshness



Longevity

24 months



Pairing

ideal as an aperitif, it is excellent with
seafood, shellfish and all fish-based dishes



IL GATTOPARDO INZOLIA



Grape variety

Inzolia

Vineyard

against espalier training with Guyot pruning;
plant density 3500/4000 plants per hectare



Denomination

I.G.P. Terre Siciliane

Territory

Altitude from 50 to 120 m asl, mixed orography
between hilly and flat with mainly fertile clayey
soils



Zone production

Common of Trapani, Marsala and Salemi



Vinification

Soft pressing, static cold sedimentation and
fermentation at controlled temperature at 16° C
for 20 days, storage and aging in steel



Alcohol

12 %vol

Tasting notes



Color

Straw yellow with light greenish reflections



Smell

Delicate with floral and fruity notes



Taste

Harmonious, delicate, with excellent flavor and
freshness



Longevity

24 months



Pairing: ideal as an aperitif, it is excellent
with seafood, shellfish and all fish-based
dishes



IL GATTOPARDO NERO D'AVOLA



Grape variety
Nero d'Avola

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare



Denomination
D.O.C. Sicilia

Territory

altitude from 150 to 300 m asl, mainly hilly orography with medium-textured soils with a good content of organic matter



Zone production

(western Sicily) Trapani, Marsala, Salemi and nearby areas



Vinification

maceration with the skins 16-18 days at 26° C. Racking storage and aging in concrete tanks



Alcohol
13 %vol

Tasting notes



Color

Intense red



Smell

balanced, persistent with notes of red fruit: morello cherry and cherry



Taste

soft, structured, with a velvety tannin



Longevity

36 months in prosper storage conditions



Pairing: goes well with risotto, red meats, aged cheeses



IL GATTOPARDO SYRAH



Grape variety
Syrah

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare



Denomination

I.G.P. Terre Siciliane

Territory

altitude from 150 to 400 m asl, mainly flat terrain with medium-textured soils with a good content of organic matter



Zone production

(western Sicily) Trapani, Marsala, Salemi and nearby areas



Vinification

maceration with the skins 16-18 days at 26° C. Racking, storage and maturation in concrete tanks



Alcohol
13 %vol

Tasting notes



Color

intense red with violet reflections



Smell

spicy, structured with notes of ripe red fruit



Taste

persistent, balanced, supported by a good tannic component



Longevity

36 months in proper storage conditions



Pairing: it goes well with cold cuts, red meats, game, smoked cheeses and herbs



IL GATTOPARDO FRAPPATO



Grape variety
Frappato

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare



Denomination

I.G.P. Terre Siciliane

Territory

altitude from 150 to 400 m asl, mainly flat terrain with medium-textured soils with a good content of organic matter



Zone production

(western Sicily) Trapani, Marsala, Salemi and nearby areas



Vinification

maceration with the skins 16-18 days at 26° C. Racking, storage and maturation in concrete tanks.



Alcohol

13 %vol

Tasting notes



Color

intense red with violet reflections



Smell

spicy, structured with notes of red fruit fresh



Taste

soft, balanced and supported by soft tannins



Longevity

36 months in prosper storage conditions



Pairing: goes well with cold cuts, white meats, game, smoked cheeses and herbs

IL GATTOPARDO GOCCE DI RUGIADA



Vitigno
Pinot Chardonnay



Denominazione
I.G.P. Terre Siciliane



Alcol
11,50 %vol



Note Degustative



Colore

Giallo paglierino brillante, con perlage fine e persistente



Odore

Delicato con note floreali piacevoli, equilibrato e ben strutturato



Gusto

Armonico, delicato, dotato di ottima sapidità e freschezza



Longevità mesi

24



Abbinamento: Ideale come aperitivo, -
eccellente con i frutti di mare, crostacei e
con tutti i piatti a base di pesce.
Ottimo a 6/8 gradi.