# Catarratto Pinot Grigio Il Barco 2023



## Region

Volcanic soils and a maritime influence combine to impart a distinct elegance and mineral character upon the island's wines. Notable for its range of local varieties with Nero d'Avola and Nerello Mascalese making reliable, fleshy red wines, whilst Catarratto, Grillo and Inzolia yield surprisingly well balanced and flavourful white wines. You will also find the more recognised grapes of Syrah and Chardonnay performing really well in this warm Mediterranean climate. However, it is the uniquely rich and mineral influenced dessert wines that are perhaps Sicily's greatest contribution to the wine world, from Marsala to Moscato di Pantelleria and Malvasia.

### Producer

The company was born as a retailer in 1928 in the Veneto region for sales of wines in casks and demi-johns to restaurants and small retailers. The company is now run by the third generation and from their roots in Veneto they now have a portfolio of wines produced in some of Italy's finest regions. Botter pride themselves on their focus of sustainability, going beyond reducing emissions, production of waste and non-renewable energy usage and taking a responsible approach for the whole production chain.

## **Tasting Notes**

A crisp and fresh blend of Catarratto and Pinot Grigio. Pale lemon in colour with notes of citrus and tropical fruits on the nose. The palate has a zesty acidity and notes of green apple, grapefruit and melon.

#### Food

Serve chilled as an aperitif or paired with seafood.

Technical Informati	ion			
Country	Italy	Dry/Sweet Style	Dry	
Region	Sicily	Alcohol Content	11%	
Grape(s)	Catarratto (50%) Pinot Grigio (50%)	Closure Style	Plastic cork	
Туре	White	Organic/Biodynamic	No	
Style	Fruity	Allergens	Milk: Egg:	No No
Oaked Style	Unoaked	Variation Diamen	Vegetarian:	Yes
<b>Body Style</b>	Medium bodied	Vegetarian/Vegan	Vegan:	Yes
Sustainable	Yes-certified sustainable			



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