


MARCO DE BARTOLI



LUCIDO



100% Catarratto. De Bartoli has a long-term lease on 2 hectares of Catarratto about 20 km to the east in Alcamo. The 20-year-old vines grow on clay-loam soils, are farmed organically and harvested by hand. The whole clusters are gently pressed and the must settled for 48 hours. Fermentation is spontaneous with native yeasts in stainless steel tanks. The wine is aged on the fine lees in steel as well for 7 months and bottled as IGT Terre Siciliane. “Lucido” is the sub-variety of Catarratto from which the wine is made.


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