



LE TERRE CHIARE

CATARRATTO



TERRE SICILIANE  
INDICAZIONE GEOGRAFICA PROTETTA

**Appellation:** TERRE SICILIANE IGT  
**Zone:** Castellammare/Vita (province of Trapani)  
**Cru:** n/a  
**Vineyard extension (hectares):** 5  
**Blend:** 100% Catarratto  
**Vineyard age (year of planting):** Catarratto 2007  
**Soil Type:** medium texture tending to calcareous  
**Exposure:** south-west  
**Altitude:** 500 meters above sea level  
**Colour:** straw yellow  
**Nose:** floral and fruity notes, wild pear notes  
**Flavour:** sapid supported by a good acidity, it is well balanced with evident mineral notes  
**Serving temperature (°C):** 10-12  
**Match with:** fish and seafood hors d'oeuvres, pasta and rice dishes, white meat and fish  
**Average no. bottles/year:** 10,000  
**Alcohol %:** n/a  
**Grape yield per hectare tons:** 8  
**Notes:** n/a  
**Vinification and ageing:** Vinification in steel with temperature control. The wine matures in steel.  
  
**Awards:** n/a

### **Estate History**

The Stabile Butera family have been vigneroni for four generations. The family has always believed in a deep respect for the terroir and for indigenous grape varieties. In 2016 the decision was taken to produce a wine exclusively made with Catarratto from vineyards that stand at 500 meters above sea level on medium texture soils tending to calcareous. Catarratto is a grape variety that has been used in the recent past to produce blending wine. In the last years this grape was re-discovered, as it can express its full potential, obtaining wines with an excellent aroma and flavour, when grown in ideal conditions, such as found at Tenuta Le Terre Chiare. The aim of the estate, with full respect of the characteristics of the Catarratto grape, is to make a fresh and elegant wine supported by a good acidity, rich in floral and not quite ripe fruity notes, with a complex flavour where a mineral note stands out.

