



Winemakers Import

Scavone Cantine Nicolo 'Ambition'

Catarratto



Appearance: straw yellow color

Aroma: a rich bouquet of sweet fruit aromas ranging from sweet lemon to peach and pineapple. Underneath the fruit you'll get hints of floral-herbal notes such as dried flowers or thyme and sage

Taste: Complex and elegant with a long persistence and almond aftertaste

Alcohol content: 12% Vol

Denomination: IGP Terre Siciliane

Soil: mixed with clay parts

Harvest: by hand, between August and September

Vineyards: from single plot trained against espalier

Vinification: the pressing of the grapes is very soft and the slow fermentation at 15°C lasts approximately 14 days. The wine matures at controlled temperature with a slight change in temperature of around 3 months

Pairings: excellent for aperitifs, goes well with fish dishes grilled, spaghetti with cuttlefish ink or sea urchins and shellfish

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