

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

Catarratto is liquid gold — culuri d'arèmi — shaped by the radiant Sicilian light and the influence of the Mediterranean Sea.

An ancient variety, it represents a viticultural heritage carefully preserved and passed down through generations to the present day.

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WHY ARÈMI

Arèmi refers to the gold suit in traditional Sicilian playing cards — an enduring symbol of value and history that has stood the test of time.




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ARÈMI

Catarratto Superiore Menfi DOC 2023

TASTING PROFILE

	COLOR	Deep, intense golden yellow
	AROMAS	Zesty orange peel and citron blossom, layered with notes of toasted almonds, bread crust, wild herbs, and sweet spices
	PALATE	Broad and dry, it reveals a compelling texture and a gentle tannic grip that provides structure and elegance

WINEMAKING

- Harvest: manual picking, second half of September
- Spontaneous fermentation in stainless steel tanks, with 7 days skin contact and traditional manual punch-downs
- Full spontaneous malolactic fermentation
- Refining: a dual refinement process: 6 months on fine lees in neutral Slavonian oak barrels, followed by 12 months in clay amphorae to achieve ultimate balance and depth

TECHNICAL DATA

Grapes	100% Catarratto	Alcohol	13.5%
Vineyard	Belice di mare	Production	2,600 bottles
Soils	Deep clay layers resting upon volcanic sands	Aging potential	3–5 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●○○	●●●●○	●●●○○	●●●●○

FOOD PAIRING

An ideal companion for creamy risottos, white meats and rich Mediterranean seafood. It also pairs beautifully with baked vegetables, sweet Gorgonzola and goat cheese.

ARÈMI AT A GLANCE

★ AN ARTISANAL EXPRESSION OF SICILIAN HERITAGE AND LIGHT



CANTINE BARBERA
vignaiolo in menfi