# PORTOVINO

## FUSO ‘CALA’ MACERATO TERRE SICILIANE

For FUSO ‘Cala’ Macerato,’ we wanted to work with a high altitude growing area of Sicilian grape variety of Catarratto, specifically the biotype, Catarratto Extra Lucido.

Working with Dario Serrentino from Mortellito, we choose  two wind-swept vineyards at a dizzying 400-600 meters, just outside of Palermo near the town of Partinico and Alcamo. We ferment on the skins the Particino vineyard around 50 hours, and the Alcamo one around 36. Particino gives elegance, complexity, and a real waxy depth to the fruit that’s classic Catarratto, when it’s extra Lucido; Alcamo gives verve/acidity, and a savory mineral tension.

Pithy stone fruits, salty cantaloupe, dried citrus rinds, and sandalwood; the dried flowers on the nose extend into a long salty finish, with lots of textured and waxy yellow fruits in the middle.




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REGION: Sicilia GROWING AREA: Partinico and Alcamo FARMING: Certified organic by ICEA (Certification ID # T232). VINEYARD: 5 Ha total ALTITUDE: 400 m / 1,312 ft above sea level SOILS: Clay and red sand VARIETIES: 100% Catarratto Extra Lucido
VINE AGE: 20 years VINE TRAINING: Guyot HARVEST DATE: August YEASTS: Native FERMENTATION & ÉLEVAGE: 50 hours on the skins in stainless steel tanks and, after pressing, in stainless steel for another 10 days. 6 months élevage in stainless steel tanks. Decant and light filtering.
MALOLACTIC FERMENTATION: Yes SULPHUR: Circa 55 mg/L total added; 25 mg/L while pressing, and 35 mg/L at bottling ALCOHOL: 12% ANNUAL PRODUCTION: 4,000 cases