



TERRA DELLE CICALLE

CATARRATTO TERRE SICILIANE IGP – RAMARRO

Grape: Catarratto 100%

Alc. Vol. %: 12

Vintage: 2025

Residual sugar g/l: 4,5

Total acidity g/l: 5,5

Region: Sicily

Production zone: Vineyards in the area of Mazara del Vallo (Trapani)

Capacity: 750ml

CHARACTERISTICS

Vinification: After a soft pressing, fermentation in steel tanks at a controlled temperature of 12-14°C for 12 days

Aging: In steel tanks until bottling

Yield per ha: 14000kg

Colour: Light straw-yellow

Bouquet: Delicate, elegant and fruity

Flavour: Smooth and fresh

SERVING SUGGESTIONS

Best enjoyed as an aperitif, with fish dishes and white meat.

Serving temperature 8-10 °C



Cantine Andreas Mazzei – Alibrianza srl

Contact details: info@alibrianza.it / www.andreamazzei.it

Tel. +39 039 9202121



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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V11006A
GTIN-13 bottle	8017868003205
GTIN-13 carton	8017868003243
Closure	Cork/Screwcap
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	25
Cartons/pallet	125
Kg/carton	7,0
Kg/pallet	892

Contains sulphites

GMO Free

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