



1215 Wine Bar & Coffee Lab

Fabio Ferracane, "Gianciabianca Catarratto" 2022

Varietal:

Catarratto

Region:

Sicily, Italy

Farming:

Practicing Organic

Soil Type:

Calcareous

Fermentation:

N/A

Dry/Sweet:

Dry

Body:

3/5

Acid:

3/5

Tannin:

0/5

ABOUT THE WINE

We absolutely love this wine; it's been one of the white wines we've been obsessing over since we first tried it a few weeks ago. It's perfectly balanced and just so drinkable, while also retaining complexity, and is perfect for the holiday table. When Fabio talks about his wine, he constantly talks about the local Sicilian landscape, flora and fauna and how his wine fits and complements them. His connection to the land comes from his family, who owned the land before him, but also his valuing of that special ecosystem of which he and his grapes are part.

"My wines narrate a passion for "slow cultivation" and the uniqueness and beauty of the territory in which I live. The vine, the branches, the leaves, the grapes run across each one of the labels. Take a good look: it's not a random aesthetic choice, but rather my philosophy of wine: it starts in the vineyard, passes through the cellar, and arrives in the bottle, ready to be enjoyed in good company."

We've tasted two of his wines and fell in love with both. This one we queued up for wine club and its red companion made of Nero d'Avola we immediately decided to pour on our glass pour menu, so it's safe to say we're just a bit smitten!

Insanely complex. Full of ripe pear, spiced and flinty flavors.

