



Winemaker	<b>Benny Sorrentino</b>
ABV	<b>13%</b>

## PRODUCER

The Sorrentino family has farmed land on Vesuvio's southern slopes – just a few miles from Pompei – for decades. Paolo Sorrentino inherited his passion for indigenous varieties from his mother, who is known as Nonna Benigna. As a young girl during World War II, Nonna Benigna took it upon herself to tend to the family's vines. Her legacy endures and today her grandchildren Benigna, Maria Paola and Giuseppe work alongside their parents in the vineyards and winery. In the early nineties, Paolo and his wife Angela expanded the estate, which now covers 35 hectares. The vineyards sit between 200 and 700 metres above sea level on highly porous, fragmented volcanic soil. This provides good drainage as well as protection from the aphid phylloxera, allowing all Sorrentino's vines to remain ungrafted. In certain plots, traditional tomato varieties, such as Piennolo, grow between the vine rows – just as they would have done in Nonna Benigna's day when 'promiscuous agriculture' was the norm.

## VINEYARDS

`Catalò` is made with the indigenous Catalanesca variety, from a two-hectare vineyard located at an altitude of 300-400 metres above sea level, on Vesuvio's southern slopes. Vines are 19 years old and trained with double Guyot system to guarantee a better quality of the grapes and a balanced production. Soil here is highly porous and volcanic, rich with minerals, pumice stones, sand and lapilli. This provides good drainage as well as protection from the aphid phylloxera, allowing Sorrentino's vines to remain ungrafted.

## VINTAGE

The 2020 vintage in Campania began with a winter with slightly higher temperatures and lower rainfall than usual. Warmer weather arrived along with frequent rainfall towards the end of spring, especially in the month of May. This created good soil water reserves which sustained the vines through the hot and dry summer that followed. Cool nights counteracted the heat of the summer days and allowed for a perfectly paced slow ripening of the grapes, which accumulated aromatic intensity whilst retaining a vibrant natural acidity. The 2020 wines show excellent structure and balance.

## VINIFICATION

The Catalanesca grapes were hand picked and carefully selected in the vineyard. Upon arrival at the winery, the grapes were very gently pressed with a soft press. After a cold maceration, fermentation took place in 25 and 52 hectolitre temperature controlled stainless steel tanks for 30 days. The wine was then aged on its lees for eight months and remained in bottle for at least six months before release.

## TASTING NOTES

'Catalò' is straw yellow in colour with green reflections. On the nose, it shows intense and complex aromas of almond, anise and mineral notes. On the palate, it is full-bodied, elegant, dry and persistent. The wine offers a pleasing balance of weight and freshness characteristic of this rare variety.