



Catalanesca "Kata" " Monte Somma IGT



- Cantine Olivella is located in Sant'Anastasia, a small village nearby **Naples at the foothill of the Vesuvio**. The winery took its name from an ancient source of water "Olivella Spring" near which, in 1974, archeologists discovered a fragment of a Roman wine jar with engraved the name of an ancient wine maker "Sex Cati Festi" which became the symbol of Olivella's bottles.
- Cantine Olivella was one of the first winery to register as producer of "Catalanesca" a grape variety originally from Catalonia, Spain, which finds in the volcanic soil a perfect environment for a perfect maturation.
- Along with the Catalanesca, Cantine Olivella, produces other wonderful grapes varieties as **Piedirosso, Aglianico, Caprettone, and Olivella**.

Varietal: 100% Catalanesca

Appellation: Monte Somma IGT

Production Zone: Mount Somma, Naples, Campania; altitude 300-600 mt a.s.l.

Soil: Volcanic sandy soil - Ungrafted vines

Vinification: Gentle whole pressing, cold clarification of the must, fermentation in temperature-controlled stainless-steel tanks.

Maturation: Several months on fine lees, refinement in bottle

The name Kata' has multiple meanings: it is the abbreviation of the Catalanesca grape, but it is also a Greek word translated as "under" (the Mount Vesuvio) and a Japanese word that means "model" (as in model of virtues and characteristics of the grape)



- *Dry and tangy white wine, lively with fruity notes of tangerine and stone fruit, with hints of apricot, cantaloupe, with a lasting and refreshing, mineral finish.*
- *It matches greatly light appetizers, aged cheeses, fish and vegetable soups, pastas with light sauces as well as grilled seafood.*

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