



CARRICANTE 'TEATRO CAJJO' - ORGANIC

Sicilia, Italy

Centopassi



www.centopassisicilia.it

Method & Production

Organic estate grown grapes are hand-harvested into small boxes. Fermentation using indigenous yeasts in stainless steel, the wine then matures in stainless steel (90%) and clayver (10%), for at least nine months. Three months bottle refinement before release.

Tasting Notes

A radiant bright yellow hue introduces this wine, offering an inviting nose of crisp green apple, fragrant orange blossom, and a hint of citrus zest. The palate is vibrant and well-structured, with a lingering mineral backbone that enhances its refreshing acidity and depth.

Food Matching

Fresh cheese, grilled fish, risotto. Great also with Thai food!

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| CP0822 | Carricante 'Teatro Cajo' - Organic | Carricante | 2022 | 13.0% | Cork | 6x0.75lt | Yes | No | No | No |