Beleda
2023

100% Catarratto grape, the flaghip of our vineyards in Alcamo. A product of extreme elegance.

CATARRATTO /
DOP SICILIA BIO //
PATTIPICCOLO-ALCAMO

TRAINING
Production area - Alcamo (TP)
Location of the vineyards - Pattipiccolo
Grape Vareties - catarratto
Exposition - south
Altitude - 200 E 300 meters above the sea level
Soil type - sandy
Planting year - 1994
Planting density vine per hectare - 4.200
Training system - vertical trellis
Pruning - low guyot 6 buds
Yield per plant - 1,88
Harvest period- september
Harvest system - manual in 15 kg cases

VINIFICATION
Press - soft pressing
Fermentation equipment - steel fermenters
Fermentation temperature in °C 15 - 16
Duration of the fermentation in days 10-12
Malolactic fermentation - no
Maturation in steel vessels - 6 months
Bottling period - 2 months

OENOCHEMICAL CHARACTERISTIC
Alcohol % by Vol. 13
Residual sugar: 1,9 g/l

Nutritional Values
Energia (E) per 100 ml:
299 kj / 71 Kcal
Allergens: contains sulphites

Disposal information
Bottle: glass GL71
Aluminum capsule ALU41
Cork Stopper FOR51

VINTAGE 2023
The 2023 harvest began on August 24th. It was complex and challenging due to weather conditions. Temperatures during the cold months from December to late February were within seasonal averages, as were the rainfall amounts. During winter, the vineyard rested well and all agricultural operations proceeded regularly. The situation reversed in spring, especially in May and June; there were successive periods of cold weather, rain, strong winds, and in some cases even storms. Production suffered a decline of between 15 and 25%. However, the qualitative results were good with peaks of excellence: grapes of great intensity and aromatic concentration.

ORGANOLEPTIC CHARACTERISTIC
Colour - greenish yallow with straw hues
Bouquet - smell of citrus, grapefruit, bergamot and white flesh fruit
Flavour - fresh, aromatic, elegant with good acidity and saltiness

LABEL
With the appearance of crumpled paper from the folds of an imaginary origami, the Beleda label is born, showing through three golden foils the portions of land cultivated with Catarratto as seen from a satellite.
The name Beleda is an adjective used by the Andalusian pilgrim Ibn Jubair in 1185 in his Travel Diary to define the city of Alcamo, meaning by this term a small city with a market and mosque.

At the table, it finds its best pairings with the local seafood cuisine. It is a perfect companion for appetizers, shellfish, risottos, and fish main courses even in their more structured versions; it also lends itself to accompanying delicate white meats that can enhance the wine's freshness.

Ideal service termperature
12 °C

First Vintage
2011

RALLO Family wine
Selection

RALLO 1961

CAMPAIGN FINANCED ACCORDING TO EU REG NO. 2021/2115
MINISTERO DELL'AGRICOLTURA DELLA SOVRANITÀ ALIMENTARE E DELLE FORESTE