



## *Caiatì 2013*

The 2013 Pallagrello Bianco Caiatì opens to generous tones of yellow fruit, apricot, pear and Golden Delicious apple. The wine shows good texture with a hint of glycerin on the finish. After fermentation in steel vats, it ages on the lees for six months in a move to establish extra creaminess and density. It also shows enough natural acidity (also aided by the cooler 2013 vintage) to keep the palate refreshed regardless. Caiatì is a great discovery from Michele Alois.