

BIANCO

TERRE SICILIANE IGT



Grillo, Catarratto, Inzolia in variable percentages

ALCOHOL LEVEL

12%

TASTING NOTES



Intense straw-yellow.



Aromatically intense. Vinous, but also characterized by tropical and floral scents.



This wine is mineral, refreshing and pleasant to the palate.



Very good with appetizers and light main courses.



TECHNICAL INFORMATION

AREA
Sicily

SURFACE
AND ALTITUDE
Hills and plains | 0 - 200 m

SOIL TYPE
AND DENSITY
Clay and limestone | 4.500
plants/ha

VITICULTURAL
TECHNIQUE
Single and double Guyot

HARVEST PERIOD
End of August,
beginning of September

The grapes are harvested both by hand and mechanically. They are destemmed then cold macerated for 8 hours and finally pressed. The fermentation lasts 8 days at 16-19°C. The wine is then fined for up to 3 months in stainless steel tanks.