



BIANCO

IGT TERRE SICILIANE



Vinification

The grapes are selected from prime biological vineyard sites in the Marsala and Salemi area. Vines are trained by the traditional “spalliera” method.

After de-stemming, the grapes are soft pressed in a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18°C and lasts about 10 days. The first racking takes place after fermentation is complete, the wine is then left on the fine lees for several months to add complexity. The wine is carefully managed in such a way that there is no malolactic fermentation, so no acidity is lost – particularly important in such a hot climate.

Tasting notes

The palate has hints of citrus and tropical fruits, and is mouth-filling with excellent balancing acidity. Ideally drunk chilled, on its own.

 Grape variety
100% Catarratto

 Appellation
IGT Terre Siciliane

 Production area
Sicily

 Alcohol
12,5 %

 Service temperature
8-10 °C

 Bottle size
750 ml