



TERRE SICILIANE

Indicazione Geografica Tipica

BIANCO



Grapes are destemmed before being transferred to press. Soft press and drain to tank for cold static settling. Transfer of clean juice to temperature controlled stainless steel fermentation tank for fermentation using selected yeast culture. Fermentation at controlled Temperature 15-17°C.

GRAPES: Grecanico, Chardonnay

PRODUCTION ZONE: Area of Rubicone.

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 12,00% Vol.

CHARACTERISTICS: This white wine has a bright yellow color with green reflections. Delicate perfume with notes of almond and citrus. Fresh, savory to the palate, harmonious and properly alcoholic

SERVING TEMPERATURE: 10-12°C