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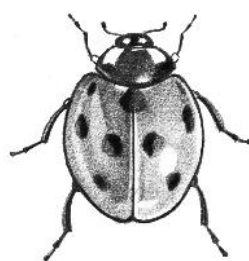
ORGANIC WINE



TERRE SICILIANE

indicazione geografica protetta

CATARRATTO CHARDONNAY



Organically grown Catarratto and Chardonnay grapes are harvested separately and pressed to extract the must, which is then fermented in steel tanks at 16°C to exalt its fruity flavor. After fermenting, the wine remains on the finest dregs of the yeast for 6-8 months.

GRAPES: Catarratto, Chardonnay

PRODUCTION ZONE: Inland southwestern vineyards of Sicily

CONTENTS: 0.750 lt.

ALCOHOL CONTENT: 13.00% Vol.

CHARACTERISTICS: Deep golden color with green glints. Fresh, mineral nose with notes of citrus fruits and linden. Moderate structure, fresh acidity and a markedly fruity aftertaste.

SERVING SUGGESTIONS: Raw, grilled or even fried seafood.

SERVING TEMPERATURE: 12°C