



VINO biologico italiano
bianco
TERRE SICILIANE IGT



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. Ageing in stainless steel tank with battonage for 4 months.

GRAPES: Grecanico, Chardonnay

PRODUCTION ZONE: Sicilian Area

CONTENTS: 3,000lt.

ALCOHOL CONTENT: 12,00% Vol.

RESIDUAL SUGARS: 0,40 g/l

CHARACTERISTICS: Wine with a yellow colour and greenish shades. Delicate scent with notes of almond and citrus. Fresh and full-bodied to the palate, harmonic and rightly alcoholic.

SERVING SUGGESTIONS: Goes well with starters, light first courses, white meats and fish.

SERVING TEMPERATURE: 10-12°C