



Adènzia Bianco

(Adènzia: *to give audience*: to listen, to care and pay attention.)

White wine

2013 Sicilia IGP (Indicazione Geografica Protetta)

Grillo and Chardonnay

The Vineyards

Local area: Favarotta

Town: Campobello di Licata

Altitude: between 755 and 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

Exposure: northwest.

Geological characteristics: hilly terrain, mainly calcareous soil.

Training method: free and guyot spurred cordon.

Planting density: 1,600 plants per acre.

Yield per acre: 1.9 tons.

Harvest: Insolia: between the third week of August and the first of September.

Grillo: the first week of September.

Harvesting method: by hand using small crates.

Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 8-10°C for the maceration. A light pressing follows, after which the free-run wine is separated and decanted through the process of natural sedimentation at low temperature.

Ageing

Five months on the lees in temperature-controlled stainless steel tanks and at least 3-4 months in bottle.

Tasting Notes

“Delicious notes of citrus fruits, with white peach, medlar and pineapple. Round texture, yet fresh, with full fruit flavors, kept fresh by well balanced acidity and intensity that draws out the finish.”

Serving temperature: 50°F

alcohol content: 12.5% vol | total acidity: 5.7 g/l | pH: 3.15