



C'D'C "Cristo di Campobello" Bianco

White wine

2013 Sicilia IGP (Indicazione Geografica Protetta)

Grillo, Chardonnay, Insolia and Cataratto

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 with dark patches.

Training method: free and guyot spurred cordon.

Planting density: 1,600 plants per acre.

Yield per acre: 2.1 tons.

Harvest: between August and September.

Harvesting method: by hand using small crates.

Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 48-50°F for the maceration. A light pressing follows after which the must is separated and decanted through the process of natural sedimentation at low temperature.

Ageing

Four months on the lees in temperature-controlled stainless steel tanks and at least two months in bottle.

Tasting Notes

"Aromas of yellow flowers, white melon. Well-balanced palate, with good acidity and a soft texture. Fresh, intense fruit and citrus fruit flavors, with notes of sweet spices and Mediterranean herbs on the finish. Delicious now."

Serving temperature: 50°F

alcohol content: 12.5% vol | total acidity: 5.80 g/l | pH: 3.10