



## **BIANCO SICILIA**

Bright-gold color in the glass. Fresh notes of apple, light tropical scents of pineapple, and toasted notes slowly unfold as the wine sits in the glass. A fresh core of fruit gently opens up on the midpalate and is edged off with a good acidity that lingers on to the end. It is well-rounded, balanced with a smooth, long finish.

### **Appellation**

DOC BIANCO SICILIA, Carricante Comune di Castiglione di Sicilia e Randazzo (CT)

### **Altitude**

2250 feet above sea level

### **Terroir**

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals

### **Exposure**

North - North-East

### **Plant density**

3200 vines per acre

### **Training system**

Alberello

### **Grape variety**

Carricante

### **Harvest**

Middle of October

### **Yield per acre**

2.3 tons

### **Vinification**

The alcoholic fermentation and malolactic fermentation were both carried out in stainless steel tanks

### **Maceration**

8 months in French barriques of second passage

### **Food pairing**

The wine drinks wonderfully on its own as well as it pairs great with many sorts of vegetables e.g. asparagus, light pasta dishes, various preparations of fish, especially in the form of sushi, as well as mussels, and scallops, and soft or semi-aged cheeses.

