

SAUVIGNON BLANC IGP TERRE SICILIANE



100% Sauvignon Blanc

Vineyard Surface	3 Ha Organic conduction, between 600-750 mt s.l.m.
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Growing System	Guyot
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Density per Ha	4500 plants
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Output per Ha	60 quintals
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Grapes Harvest	Between first and second week of August
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Wine-making	Hand-harvested grapes. After destemming, we generate thermal breakdown still we reach 8-10 °C, then follow a soft crushing and natural static settling of the must. Fermentation is carried out in 20/25 day in clean must under controlled temperature.
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The wine	It presents aromas of herbaceous and vegetal nature deliciously mixed with hints of tropical fruit, pineapple and passion fruit. The taste confirms the presence of perfume accompanied by an elegant freshness.
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Rate of alcohol: 13,00% vol.

Serve at a temperature of 9/11° C. It goes well with pasta and cereals or main courses of fish and shellfish.