

ANFORA BIANCO

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IGP TERRE SICILIANE

AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Native varieties.
Altitude	· 600 m a.s.l.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone.
Training system	· Gobelet
Plant density	· 3000 vines/ha
Yield	· 50 q
Harvest period	· 11 ^o decade of September
Harvest method	· By hand

OENOLOGICAL DATA

Vinification	· Destemming with previous cooling at 8°C in the cell, fermentation with indigenous yeasts at controlled temperature and maceration on the skins in amphorae.
Aging	· In amphorae for 6 months.
Aging in bottle	· 6 months.

ANALYTICAL DATA

Total acidity	· 5,5 g/l
pH	· 3,20
Alcohol	· 13% vol.
Dry extract	· 30 g/l
Total SO ₂	· +/- 20 mg/l

ORGANOLEPTIC PROPERTIES

COLOUR	· Bright golden yellow color.
AROMA	· Intense, with delicate fruity hints, floral/citrus sensations.
TASTE	· Fine personality, excellent acid balance with long and laudable finish.
FOOD PAIRINGS	· Raw fish appetizers, delicate first and second fish courses, local cheeses.
SERVING TEMP.	· 10-12°C

