

WHITE - ORANGE - ROSÉ - RED

AGRONOMIC DATA

Territory	· Camporeale
Agronomic technique	· Biodynamic - Organic
Grape variety	· Grillo/Catarratto/Perricone 100%
Altitude	· 550 m.s.l.m.
Vineyard exposure	· North-South
Soil composition	· Sandy, with the presence of sandstone.
Training system	· Guyot
Plant density	· 4000 vines/ha
Yield	· 80 q
Harvest period	· End of August
Harvest method	· By hand

OENOLOGICAL DATA

Vinification of the base	· Destemming with previous cooling at 8°C in the cell, soft pressing, fermentation at controlled temperature with indigenous yeasts.
Aging	· In concrete for 3 months on noble lees.
Refermentation in bottle	· Addition of must to the base wine. Not disgorged, with presence of yeasts.

ANALYTICAL DATA

Total acidity	· 6,5 g/l
pH	· 3
Alcohol	· 12% vol.
Dry extract	· 24 g/l
Total SO₂	· +/- 20 mg/l

ORGANOLEPTIC PROPERTIES

COLOUR	· Bright colors with green or purple hue.
PERLAGE	· Intense, fruity and floral.
AROMA	· Intense, fruity and citrusy.
TASTE	· Fresh and vibrant.
FOOD PAIRINGS	· As an aperitif or ideal pairing to seafood risotto, white meat, typical Sicilian appetizers.
SERVING TEMP.	· 10-12°C

