

WHITE - RED - ROSÉ

## AGRONOMIC DATA

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

## OENOLOGICAL DATA

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

## ANALYTICAL DATA

<b>Total acidity</b>	· 6,5 g/l
<b>pH</b>	· 3
<b>Alcohol</b>	· 12% vol.
<b>Dry extract</b>	· 24 g/l
<b>Total SO<sub>2</sub></b>	· +/- 20 mg/l

## ORGANOLEPTIC PROPERTIES

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

