



c a n t i n e
F I C I

CLASSIFICATION:

"Terre Siciliane" Protected Geographical Indication

ORIGIN:

Western Sicily

GRAPE:

Chardonnay

PERIOD OF HARVEST:

In mid-September, with careful selection of grapes

VINIFICATION:

The grapes are de-stemmed, crushed and gently macerated in stainless steel tanks for about 4-6 hours at a temperature of 4 ° C. Then there follow the phases of pressing, cold settling and fermentation controlled at 16 ° 18 ° C. The wine is left to mature for a period of time in the tank before being bottled.

ALCOHOL:

13% Vol

COLOUR:

Straw yellow with greenish reflections

AROMA:

Rich, intense and fruity

FLAVOUR:

Fresh and fruity, good balance between acidity and volume. Aromatic result

SERVING TEMPERATURE:

8 ° -10 ° C.

PAIRINGS:

Light appetizers, all seafood and shellfish dishes.

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CHARDONNAY
TERRE SICILIANE