



c a n t i n e
F I C I

CLASSIFICATION:

Egg Based aromatized wine

ORIGIN:

Province of Trapani excluding Pantalleria, Favignana and Alcamo

GRAPE:

White grapes

PERIOD OF HARVEST:

September

VINIFICATION:

Sweet dessert wine with added alcohol, sugar, egg aroma, caramel E 150 D

ALCOHOL:

16% Vol.

COLOR:

Deep amber

AROMA:

Hints of egg

FLAVOUR:

Very sweet with the taste of egg

SERVING TEMPERATURE:

A temperature of 12 ° - 15 ° C.

PAIRING:

Its particular aromatic composition, makes it pleasant to the taste as well as harmonious in smell. Great as a flavoring for fruit salads



baqliofici
OVOSPRINT
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