



c a n t i n e

F I C I**CLASSIFICATION:**

Terre Siciliane Protected Geographical Indication

ORIGIN:

Western Sicily

GRAPE:

100% Inzolia

PERIOD OF HARVEST:

In mid-September, with careful selection of grapes.

VINIFICATION:

The grapes are destemmed, crushed and left to macerate in stainless steel tanks for about 4-6 hours at controlled temperature of 4°C. Then follow soft pressing, cold decanting and controlled fermentation at 16 ° 18 ° C. The wine is left to mature for a certain period in tanks, before being bottled.

ALCOHOL:

13% Vol.

COLOR:

Yellow with green highlights

AROMA:

Mediterranean herbs

FLAVOUR:

Dry and persistent

SERVING TEMPERATURE:

8 ° -10 ° C.

PAIRING:

Excellent with fish dishes such as couscous and tuna

BÆLIO FICI
IGP INZOLIA
TERRE SICILIANE