



c a n t i n e

**F I C I**

**CLASSIFICATION:**

"Terre Siciliane" Protected Geographical Indication

**ORIGIN:**

Western Sicily

**GRAPE:**

White grapes

**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:**

Yellow with green reflections

**AROMA:**

Mediterranean herbs

**FLAVOUR:**

Dry and persistent.

**SERVING TEMPERATURE:**

8 ° -10 ° C.

**PAIRINGS:**

Excellent with seafood dishes such as couscous and tuna.

**VIGNE DORATE**  
**IGP BIANCO**  
**TERRE SICILIANE**