



c a n t i n e
F I C I

CLASSIFICATION:

Fortified wine

ORIGIN:

Province of Trapani

GRAPE:

Grillo and Cataratto

PERIOD OF HARVEST:

For mature grapes

VINIFICATION:

Initial fermentation in steel silos at controlled temperature stopped by addition of neutral alcohol from wine.

ALCOHOL:

16% Vol.

COLOR:

Straw

AROMA:

Aromatic, intense, fruity

FLAVOUR:

Full, fine, harmonious

SERVING TEMPERATURE:

Goblet, served at a temperature of 10 ° -12 ° C. as aperitif and at 16 ° -18 ° C. with or after dessert

PAIRING:

Excellent dessert wine, it matches well with dried and fruit ice cream



bagliofici
DIVINO NETTARE
FORTIFIED WINE