

BOUQUET

TERRE SICILIANE IGT BIANCO



Bouquet is Rapitalà's interpretation of Mediterranean wine and, as always, is the result of a clear vision, and the awareness that nowhere else in the south are there soils so suitable for aromatic varieties, such as those chosen at Rapitalà for its new plantings. The result is a fresh wine that opens vibrantly to bright, fruity notes and develops into a wonderful floral symphony.

VARIETIES

Prevalently aromatic white varieties.

PRODUCTION ZONE

Camporeale.

TRAINING SYSTEM

Traditional Guyot and spurred cordon.

HARVEST

Between August and September.

WINEMAKING METHOD

Grapes are harvested and vinified separately, since they ripen at different times. In order to preserve the full aromatic character of the varieties, the relationship between sugar ripeness and acidity is carefully controlled at every stage of maturation, taking care to protect the plants from any form of water deprivation. A careful vinification technique is used in order to bring out the aromas present in the skins thus allowing the varieties to express their aromatic character to the full.

SENSORY PROFILE

Light gold hue with green hints. Deep, intense aromas bring to mind the sweetness of tropical fruit mixed with hints of Mediterranean maquis. A seductively balanced, fruity, clean palate with a citrusy finish. This zesty wine, with rich, elegant, velvety fruit, perfectly expresses the aromas of the varieties used.

RECOMMENDED CELLARING

2 years.

FOOD PAIRING

Excellent with seafood (oysters and sea urchins) and raw fish (sushi and sashimi), but pairs equally well with delicately-flavoured fish (swordfish, sea bass, sea bream, crab and lobster), and pasta and rice dishes based on vegetables and cheese.

ALLERGENS: Contains sulphites.



375 ml



750 ml



1,500 ml
Magnum