

BOUQUET FRIZZANTE

TERRE SICILIANE IGT BIANCO



Bouquet Frizzante 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.

VARIETIES

White grape varieties.

PRODUCTION ZONE

Camporeale.

TRAINING SYSTEM

Traditional Guyot and spurred cordon.

HARVEST

The grapes are harvested in August in order to keep the acidic and aromatic characteristics of the varieties as intact as possible.

WINEMAKING METHOD

It takes place by cooling the grapes and then soft pressing them in the absence of oxygen to keep the primary aromas intact. This is followed by static decantation of the must. Fermentation takes place at temperatures below 15°C. Then re-fermentation takes place in small autoclaves and lasts approximately 2 months before cold bottling.

SENSORY PROFILE

Pale yellow with greenish reflections. The aroma starts with subtle floral notes contrasted by broader fruity and citrus notes typical of the land from which the grapes come.

RECOMMENDED CELLARING

1 years.

FOOD PAIRING

Excellent as an aperitif and ideal with seafood starters.

ALLERGENS: Contains sulphites.

