



ALCAMO BIANCO DOC



Is the result of the fusion of catarratto lucido, a great Sicilian traditional variety, and the beautiful land around Alcamo, where the mountains, on which its grapes are grown, slope down into the sea. This fresh, zesty, elegant wine shows Mediterranean aromas and body, with a natural balance of acidity and structure.

VARIETIES

Catarratto.

PRODUCTION DISTRICT

Camporeale in the province of Palermo.

HARVEST

The grapes are harvested between August and September when fully ripened.

WINEMAKING METHOD

The grapes are fermented off the skins. Soft crushing, cold settling of first-pressing must, the addition of cultured yeasts and temperature-controlled fermentation make it possible to enhance the varietal characteristics.

AGEING

The wine is stored in steel tanks until February, when it is bottled.

SENSORY PROFILE

Straw yellow colour; fresh, savoury, elegant palate with Mediterranean aromas and body, displaying a natural balance of acidity and structure.

RECOMMENDED CELLARING

2 years.

FOOD PAIRING

Premium fish and seafood (bass, sea bream, large crustaceans), but equally good with white meats.

ALLERGENS: Contains sulphites.

