



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

'NKANTU



## Alcamo Bianco

DOP (Denominazione di Origine Protetta) Alcamo

**Grapes:** Catarratto (50%) - Inzolia (50%).

The grapes are placed exclusively in trays after harvesting.

**Harvest:** from mid-September to mid October.

**Bottling:** various lots.

### FERMENTATION

**Method:** temperature-controlled fermentation in stainless-steel tanks.

**Temperature:** 16° - 18°C.

**Duration:** 10 - 12 days

**Malolactic:** no

### TASTING NOTES

Straw-yellow color with greenish reflections.

Refined and delicate fragrance with elegant notes of white flowers.

### ACCOMPANIMENT

Suitable for drinking throughout the meal. Serve well-chilled. Works particularly well with fish-based dishes, shellfish, seafood and soft cheeses.

Principe di Corleone - Pollara di V. Pollara & C. Sas  
C.da Malvello - Monreale (PA) - Italia

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