



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

WHITE ALCAMO WINE 'NKANTU

Denomination: DOP (Denominazione di Origine Protetta)
Alcamo.

Grapes used: Catarratto (50%), Inzolia(50%).
The grapes are placed exclusively in trays after harvesting.

Harvest: from mid-September to mid-October.

Bottling: various lots .

FERMENTAZIONE

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.
Light, fresh and subtle on the palate .

ACCOMPANIMENT

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

Available bottle sizes: 750 and 375 ml

