

GIADA GOLD

Denomination: IGP (Indicazione Geografica Protetta) Terre

Siciliane.

Grapes used: 80% late-harvested Damaschino, 20% other typical

local grapes.

Harvest: Early October.

Bottling: Various batches.

FERMENTATION

Method: Temperature-controlled, in stainless-steel vats.

Temperature: 18°C.

Duration: 8 days.

Malolactic: No.

TASTING NOTES

Pale straw-yellow color with greenish reflections. Very fruity bouquet with strong aromatic notes. The palate is delicate, subtle, balanced and pleasantly aromatic.

ACCOMPANIMENT

Serve at 8-10°C. Wine perfect for happy hours. It goes well with appetizers, first courses and dishes based on fish.

