



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

GIADA 'NKANTU

Denomination: IGP (Indicazione Geografica Protetta) Terre Siciliane.

Grapes used: a blend of native and international grapes. The grapes are placed exclusively in trays after harvesting.

Harvest: early August - late September.

Bottling: Various lots.

FERMENTATION

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

Temperature: 18°C.

Duration: 10days.

Malolactic: No.

TASTING NOTES

Straw-yellow color with greenish reflections.
Fruity fragrance with marked aromatic notes.
The palate is delicate, fresh, light, well-balanced and aromatic.

ACCOMPANIMENT

Consume when young, at 8°-10° C.
Perfect as a pre-dinner wine, it is an excellent accompaniment to antipasti, first courses and soft-fleshed fish dishes.

