



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

PINOT BIANCO

Denomination: IGP (Indicazione Geografica Protetta) Terre Siciliane.

Grapes used: Pinot Bianco; longstanding, low-yield vineyards located at an altitude of 400m.

Harvest: August 5th.

Bottling: Single batch.

FERMENTATION

Method: Temperature-controlled, in stainless steel.

Temperature: 16 - 18°C.

Duration: 13 days.

Malolactic: No.

TASTING NOTES

Straw-yellow color with greenish reflections.

Fragrant, cohesive bouquet with fruity undertones.

Fresh, dry and well-balanced palate.

ACCOMPANIMENT

Serve chilled at 8° - 10°C with appetizers, dishes based on fish and shellfish, soups and soft cheeses.

An excellent aperitif.

