



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

INZOLIA

Denomination: IGP (Indicazione Geografica Protetta) Terre Siciliane.

Grapes used: Inzolia.

Harvest: September 10th.

Bottling: March batch and subsequent batches.

FERMENTATION

Method: Temperature-controlled, in stainless steel.

Temperature: 16 - 18°C.

Duration: 12 days.

Malolactic: No.

TASTING NOTES

Bright straw-yellow color.

Assertive, balanced aroma with fruity undertones.

The palate is fresh, lively, well-orchestrated and persistent.

ACCOMPANIMENT

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

