



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## CLASSICS



### White Alcamo Wine

DOP (Denominazione di Origine Protetta) Alcamo

**Grapes used:** Catarratto (50%), Inzolia (50%).

**Harvest:** From mid-September through mid-October.

**Bottling:** Various batches.

#### FERMENTATION

**Method:** Temperature-controlled, in stainless steel tanks.

**Temperature:** 16 - 18°C.

**Duration:** 10 - 20 days.

**Malolactic:** No.

#### TASTING NOTES

Straw-yellow color with greenish reflections.

Elegant, subtle bouquet, with the aroma of spring flowers to the fore.

Fresh palate with an inviting acidity.

#### ACCOMPANIMENT

This wine goes well with dishes based on fish, shellfish, seafood and soft cheeses.

Best served chilled.

Available in 75cl (25.4 fl. oz.) and 37.5cl (12.7 fl. oz.) bottles.

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