



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

FIDELIO



Catarratto

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Catarratto.

Harvest: September – October.

Bottling: Single batch.

FERMENTATION

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

Temperature: 16 - 18°C.

Malolactic: No.

TASTING NOTES

Deep straw-yellow color.

Refined, delicate fragrance.

Fresh, well-balanced and slightly acidulous on the palate

ACCOMPANIMENT

Serve at 10° - 12° C with fish-based antipasti, soups and soft cheeses.

Principe di Corleone - Pollara di V. Pollara & C. Sas
C.da Malvello - Monreale (PA) - Italia

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