



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

YOUNG



Giada Gold

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: 80% late-harvested Damaschino, 20% other typical local grapes.

Harvest: Early October.

Bottling: Various batches.

FERMENTATION

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

Temperature: 18°C.

Duration: 8 days.

Malolactic: No.

TASTING NOTES

Pale straw-yellow color with greenish reflections.

Very fruity bouquet with strong aromatic notes.

The palate is delicate, subtle, balanced and pleasantly aromatic.

ACCOMPANIMENT

Serve at 8-10°C. Wine perfect for happy hours. It goes well with appetizers, first courses and dishes based on fish.

Principe di Corleone - Pollara di V. Pollara & C. Sas
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