



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

'NKANTU



Giada

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: a blend of native and international grapes. The grapes are placed exclusively in trays after harvesting.

Harvest: early August - late September.

Bottling: Various lots.

FERMENTATION

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

Temperature: 18°C.

Duration: 10days.

Malolactic: No.

TASTING NOTES

Straw-yellow color with greenish reflections. Fruity fragrance with marked aromatic notes. The palate is delicate, fresh, light, well-balanced and aromatic.

ACCOMPANIMENT

Consume when young, at 8°-10 °C. Perfect as a pre-dinner wine, it is an excellent accompaniment to antipasti, first courses and soft-fleshed fish dishes.

Principe di Corleone - Pollara di V. Pollara & C. Sas
C.da Malvello - Monreale (PA) - Italia
Tel. +39 091.8462922 - 8463512 - +39 3206656471
Fax +39 091.5640796
www.principedicorleone.it
info@principedicorleone.it

