



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

VARIETAL



Gocce di Luce

White Wine Made With Red Grapes

Grapes used: Fine Sicilian black grapes vinified in white. The grapes are placed exclusively in trays after harvesting.

Harvest: September.

Bottling: Single batch.

FERMENTATION

Method: Black grapes vinified in white.

Temperature: 16°C.

Duration: 15 days.

Malolactic: Yes.

TASTING NOTES

Yellow color with coppery reflections. The palate is smooth and delicate. Slightly sweet.

ACCOMPANIMENT

Serve at 15 - 18°C with flavorsome appetizers and entrées, and with seasoned sheep's-milk cheeses and flavored cow's-milk cheeses.

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