



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

RIDENTE



Catarratto - Chardonnay

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Catarratto (50%) from vineyard located 700 metres a.s.l. and Chardonnay (50%) from vineyard located 400 metres a.s.l.

Harvest: Catarratto late September, Chardonnay early August.

Bottling: Single lot.

FERMENTATION

Method: At controlled temperatures in stainless steel tanks for least 15 days.

Malolactic: no.

TASTING NOTES

Light yellow colour with golden mances, exuberant aroma and fresh taste.

ACCOMPANIMENT

Fish dishes, soft cheeses, shellfish and risotto.
To serve at 10-12°C.

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