



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

RIDENTE



Catarratto

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Catarratto, from vineyards cultivated in the hills near the town of Corleone (400-700 metres a.s.l.).

Harvest: End of September, beginning of October.

Bottling: Various lots.

FERMENTATION

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

Malolactic: no.

TASTING NOTES

Delicate orange blossom and almonds aroma. Excellent drinkability and great acidity.

ACCOMPANIMENT

Fish dishes and soft cheeses.
To serve at 12-13°C.

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