PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

RIDENTE

Frizzante

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Moscato, Catarratto.

Harvest: Moscato early August. Catarratto first of October. Manual collection in boxes.

Bottling: single batch.

Territory: Corleone hills at 400/900 mt. s.l.m.

FERMENTATION

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

Malolactic: no.

TASTING NOTE

Colour: straw yellow .
Aroma: fragrant with hints of cyclamen and white flowers.
Taste: sapid, slightly sweet, with a perfect balance between acidity and vivacity.

ACCOMPANIMENT

deal with all dishes of modern gastronomy. Great outside meals.
Serve at 6°-8°C.

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

EXCALIBUR