

CASE BIANCHE Terre Siciliane IGT



Grape Variety 100% Zibibbo

Vineyard Location Casa Bianca county, Messina

Soil Sandy

Training System Double spur-cordon

Vine Density 5000 vines per hectare

Yield Per Hectare 6500 kg / ha

Vineyard Size 3 hectares overall total

Annual Production 3000

Harvest Manual harvest, grape selection 10 kg per crate, end of August

Vinification cold maceration at 6 degree C° temperature for 18 hours, barrel fermented

Aging 3 months in used and new barriques, 3 months in steel

Alcohol Vol 14,0%

Color Deep lemon

Aroma Intense aromatic flavor: citrus, yellow peach, apricot, sage, thyme, iodine, capers, orange blossom

Taste Dry, full-body, savory, pronounced with long and persistent aromatic closure

Food Pairing Tasty seafood, fish soup, poultry, medium aged and blue cheeses, spicy vegetables, spicy seafood, locally paired with swordfish

Serving Temperature 10° C / 50° F

Type Of Cork Diam cork

Bottle Size (L) 0.75

