

# Bianco Portice



## APPEARANCE

A straw-yellow colored wine with bright green reflections



## NOSE

Fruity notes with artemisia and apple hints prevail to the nose



## PALATE

The taste is fresh, balanced, has a good acidity and a fruity aftertaste



## FOOD PAIRING

Excellent with seafood salads, fish first courses, fries and soft cheeses



## TYPE

Dry white wine

## CLASSIFICATION

IGT Terre Siciliane Bianco

## PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

## CLIMATE

Temperate, warm, Mediterranean, with great temperature changes throughout the day. Windy

## SOIL

Sandy, volcanic, deep, fertile and rich in microelements

## ALTITUDINE

350 m.a.s.l.

## GRAPE VARIETY

Carricante, Moscato Bianco and Malvasia delle Lipari

## TRAINING SYSTEM

Alberello technique (free standing "little tree")

## DENSITY OF IMPLANTATION

7000 stumps per hectare

## ALCOHOL CONTENT

12,5%

## GRAPE HARVEST

Handpicked with selection of the bunches

## VINIFICATION

Direct pressing of the grapes with a pneumatic press, followed by static decanting at 10-12°C to clear the must. Fermentation at 16-18°C in steel tanks with bâtonnage and lees contact for about 6 months

## AGING IN THE BOTTLE

At least 3 months

## ESTIMATED AGING CAPACITY

At least 5 years

## TASTING TEMPERATURE

10-12°C