

# BIANCO POMICE



## APPEARANCE

Wine with a light yellow color and bright green reflections



## NOSE

Predominantly herbaceous scent of Mediterranean maquis, slightly citrus, mineral and salty



## PALATE

The taste perfectly balances the aromatic structure of the Malvasia and the marine acidity of the Carricante, and has an exciting sapid persistence



## FOOD PAIRING

Perfect with appetizers, first and main courses of seafood



## 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

## ALTITUDE

350 m.a.s.l.

## GRAPE VARIETY

Malvasia delle Lipari 60%, Carricante 40%

## 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 in a pneumatic press, subsequent static decantation at 10-12 °C to clear the must, fermentation at 16-18°C in steel tanks (Malvasia) and barriques of 3rd / 4th passage (Carricante), with bâtonnage and lees contact for about 6 months.

## AGING IN THE BOTTLE

At least 6 months

## ESTIMATED AGING CAPACITY

At least 8/10 years

## TASTING TEMPERATURE

10-12°C