

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 60%, Moscato Bianco 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 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