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

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

• CONTAINS SULPHITES

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.

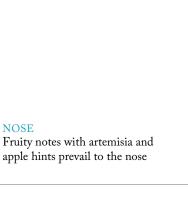
GRAPE VARIETY Carricante 60%, Moscato Bianco 40%

TRAINING SYSTEM Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION 7000 stumps per hectare



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APPEARANCE

NOSE

bright green reflections

A straw-yellow colored wine with

