

TECHNICAL DATA SHEET

A white wine with a strong character and complex aromatic typicity. It stands out for its complex mineral note.



Grape variety: Dry Malvasia

Production area: Sicily

Exposure: Flat

Climate: Limited rainfall and hot, ventilated summers **Soil:** of volcanic origin, rich in iron, slightly clayey

Altitude: 400 meters above sea level **Training system:** Espalier and Guyot **Plant density per hectare:** 4000 plants

Harvest period: Late September

Harvest: Manual in perforated crates **Yield per plant:** Approximately 1.5 kg **Grape yield per hectare:** 50 - 60 quintals

Winemaking: Destemming and white vinification

Fermentation: In stainless steel at a controlled temperature of 15°- 18°C

Maturation: In stainless steel for 3 months

Refinement: In bottle for approximately 1 month

Alcohol content: 13% Vol.

Longevity: 2-3 years **First vintage:** 2017

Tasting Notes and Pairings: (25/03/2023)

It presents itself with a straw yellow color and an intense and complex aroma, particularly floral and fragrant! The scent of flowers is accompanied by pronounced citrus notes and hints of syrupy peach. The taste is intense and persistent, very soft, fresh, and moderately savory. Ideal when paired with fish-based dishes such as couscous, amberjack ragout, or stuffed sardines. Serve at 8° - 12° degrees.