



This cheerful young wine, made to be kept ready at all times, stems from the interplay of three ancient Sicilian grape varieties, Grillo, Inzolia and Grecanico, blended together with a simple process that respects their identities.

IGT *Terre Siciliane "I Versi bianco"*

GRAPE VARIETIES

Grillo, Inzolia, Grecanico.

WINEMAKING

Controlled temperature soft pressing of the entire grapes, in stainless steel tanks.

AGEING

In stainless steel tanks and in bottles.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow color with greenish hues; The bouquet blends Grillo's aromas of citrus fruits and flowers with Inzolia's and Grecanico's scents of ripe fruit; To the palate it is full and pleasant, supported by a good freshness.

GASTRONOMY

It is excellent with fish, white meat, vegetables, and cheeses.

Serving temperature 8-10 °C

AVAILABLE FORMATS

75 cl

