



CLASSIFICATION: I.G.T. Terre Siciliane

GRAPE VARIETY: Catarratto e Chardonnay

VINEYARD LOCATION: Trapani Countryside – Baglio Soria Estate

EXPOSURE: South – South/West (200 meters above sea level)

SOIL COMPOSITION: Clayey limestone

TRAINING SYSTEM: Cordon trained, spur pruned/ Guyot

VINES PER HECTARE (EA): 4.500

YIELD: 70 quintals

HARVEST PERIOD: Chardonnay 2nd decade of August - Catarratto 2nd decade of September

HARVEST: Manual harvesting

VINIFICATION METHOD: Soft pressing, controlled temperature fermentation

MATURATION: About 6 months on the noble lees or "sur lie" in stainless steel tanks with periodic agitation

MATURATION BOTTLE: At least 3 months

ALCOHOL: 13%

1TH YEAR PRODUCTION: 1991

SERVING TEMPERATURE: 10°-12°C

RECCOMENDED GLASS: From structured whites with a slightly closed mouth

TASTING NOTES



COLOR

Intense and lively golden.



NOSE

Pleasant hints of fresh fruit reminiscent of peach, melon and pineapple are striking the olfactory component and leave ample space for essences of white wildflowers, hazelnut and vanilla in a refined dance delicacy in which the pleasant fragrance of almond participates.



PALATE

It gives the mouth calibrated persistence and very pleasant acidity, opening with a composition of aristocratic grace. The richness of its fruits engages the palate and delights senses, granting great gustatory depth to every single drop.