

SALEMI Bianco

MUSITA



Data sheet

Appellation	Doc Etna
Varieties	Caricante
Production Area	Eastern Sicily, Northern Etna
Soil	Vulcanic Soils
Vineyard	Guyot
Harvest	Late september
Vinification	Grapes destemming and pressing. Fermentation at 14-15 °C with selected yeasts.
Ageing	Steel Tank with frequent batonnage
Tasting Notes	Straw yellow with golden shades. Floreal and Jasmine olfactory notes. Complex taste, well rounded and full bodied. Sapid, mineral and persistent wine.
Serving Temperature	15 °C

Packaging

Bottle size:	75 cl - Borgognotta Virgo		
Closure:	Technical cork		
Bottle weight	1,35 Kg		
Carton Weight:	8,4 Kg	Carton Format:	6 bottles
Carton Size:	275x185x305h		
Pallet size:	80x120	Pallet gross weight:	
Cartons for layer:	17	Layers for pallet:	5
Cartons for pallet	85	Bottles for pallet:	510

Musita s.r.l.

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