

SALEMI Bianco

MUSITA



Data Sheet

<i>Appellation</i>	IGT Salemi
<i>Varieties</i>	Catarratto - Sauvignon blanc e Chardonnay
<i>Production Area</i>	Western Sicily, in the hills in the area of Salemi and surroundings
<i>Soil</i>	Limestone and clay rich
<i>Vineyard</i>	Guyot/ Sapling breeding
<i>Harvest</i>	September
<i>Vinification</i>	Grapes destemming and brief maceration in pneumatic press for almost 12 hours. Fermentation at 14-15 °C with selected yeasts.
<i>Ageing</i>	Steel tanks with frequent batonnage.
<i>Tasting Notes</i>	Straw yellow with green shades. Jasmine, citrus fruits olfactory notes but also warmer aromas like papaya fruit. In the mouth is well rounded and full bodied with an excellent balance between acidity and minerality.
<i>Serving Temperature</i>	15 °C

Packaging

<i>Bottle size:</i>	75 cl - Borgognotta Virgo		
<i>Closure:</i>	technical cork - Nomacorc select green 100		
<i>Bottle weight</i>	1,35 Kg		
<i>Carton Weight:</i>	8,4 Kg	<i>Carton Format:</i>	6 bottles
<i>Carton Size:</i>	275x185x305h		
<i>Pallet size:</i>	80x120	<i>Pallet gross weight:</i>	730 Kg
<i>Cartons for layer:</i>	17	<i>Layers for pallet:</i>	5
<i>Cartons for pallet</i>	85	<i>Bottles for pallet:</i>	510

Musita s.r.l.

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