



I Versi Bianco

IGT Terre Siciliane

Entertaining, young and lively wine, on account of its colour and its fruity and floral aromas. I Versi Bianco is a blend of indigenous and international grape varieties meant to enhance your aperitif and your dinner, providing harmony both on the nose and palate.

Appellation: Bianco IGT Terre Siciliane

Training system: counter-espalier with Guyot pruning

Planting density: about 3600 plants per hectare

Yield per hectare: 110 quintals

Type of soil: clay loam with good structure

Altitude: 50 meters above sea level

Harvest time: from late august to mid-september

Winemaking: soft grape pressing, fermentation in stainless steel tanks at controlled temperature.

Aging: in stainless steel tanks and in bottle.

Bottle capacity: cl 75

Service temperature: 8-10°C

First vintage of production: 2005

TASTING NOTES

Color: pale straw yellow.

On the nose: fragrances of yellow flowers, white melon and apple.

Taste: reflects the aromatic notes perceived on the nose. Fruity and citrusy taste with savory and fresh notes.