

# VITEADOVEST



## BIANCO



**APPELLATION:** Bianco IGP Terre Siciliane

**PRODUCTION AREA:** Petrosino

**ALTITUDE:** just above sea level

**GRAPE VARIETIES:** Grillo, Catarratto

**AGE OF VINEYARD:** 40 years

**FARMING METHOD:** natural

**HARVEST:** manual on the first 10 days of September

**WINEMAKING:** skin maceration for 10-15 days. Spontaneous fermentation with wild yeasts. No grape processing, no addition of SO<sub>2</sub> or other chemicals.

**AGING:** on lees for at least 12 months in steel tanks, followed by a minimum of 3 months in bottle.

**ALCOHOL VOLUME:** 12-13%

**SERVICE TEMPERATURE:** 12-14°C

**BOTTLE SIZE:** 75 cl