BELLIFOLLI BIANCO

Terre Siciliane IGT Bianco



Grape variety: Insolia, Moscato Bianco
Appellation: Terre Siciliane IGT Bianco
Produced in: Contrada Biddine Soprana and Sottana, Acate (RG), Eastern Sicily
Type of soil: medium mixture tending toward compact, fragments of calcareous stone black
Agriculture: certified organic
Methods of growth: espaliers and cord, 5.000 plants/hectare
Harvest period: August
Aging period: steels vat for 4 months, bottle-aged for at least 2 months
Color: pale, straw yellow with greenish reflections.
Aroma: apple and exotic fruits scent, intense and persistent.
Flavor: full in the mouth in good acidity with a pleasant and balanced fruity aftertaste.
Best paired with: fresh cheeses, canapés, risotto with vegetables, sashimi.
Serve at: 10°– 12°C (50° - 54° F)

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