



ORANGE-utan

BIANCO TERRE SICILIANE
indicazione geografica protetta

GRAPES

80% Inzolia, 20% Zibibbo

HARVEST

Hand harvested in mid-September into small crates.

VINIFICATION

The grapes are destemmed, gently crushed and each and the grape variety is **vinified separately**. The wines are **fermented on the skins** at a controlled temperature of between 17 and 19 °C. The Inzolia is **macerated** for 2-3 weeks, Zibibbo for 6 weeks with daily, gentle punching down during the 7-10 days of fermentation. Once the fermentation is finished the wines are then blended together and left **on fine lees** for about 3 months before bottling.

TASTING NOTES

A beautiful unique **orange colour**. On the nose there are notes of grapefruit, lemons, with hints of spice, balsamic, white pepper and mint. On the palate there is an **excellent structure**, with lovely **fruit flavours**, all supported by good balancing **acidity**, giving it an **attractive freshness**.

TO SERVE

A **highly versatile wine**, it is perfect to be consumed as an aperitif or in combination with fish dishes with oriental scents and pasta.