



IL SOLE Bianco Terre Siciliane IGT



ORIGIN

The soils are rich and alluvial based with a medium texture. From these soils we obtain wines that are elegant, full-bodied, balanced, and persistent.



GRAPE VARIETIES

White grape varieties



HARVEST

Harvesting takes place in September.



WINEMAKING

Typical vinification for white wine, with fermentation and maturation in stainless steel tanks.



TASTING

Medium yellow color. The nose is fresh with fruity and floral notes. The palate has a strong connection with the nose, demonstrating citrus and balanced acidity.



PAIRINGS

This wine is enjoyed as an aperitif alone or with fish based dishes like shellfish or fatty, grilled fish. Serving temperature 8-10° C.



ALC. BY VOL. 11,5% | AVAILABLE FORMATS 0,75 L

**The alcohol content may vary depending on the vintages.*