



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



SINEDIE

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Chardonnay. Higt-trained for low yield.

Yield per hectare: 40 quintals.

Harvest: August 7th-8th.

Bottling: Single batch.

FERMENTATION

Method: Temperature-controlled, in stainless steel tanks up to 4° Babo; fermentation is then completed in new Allier (French oak) barriques.

Temperature: 12°-14°C.

Duration: 10 - 12 days.

Malolactic: No.

Ageing potential: Will age successfully during the two years after purchase.

TASTING NOTE

Deep straw-yellow color.

Assertive, generous bouquet.

The palate is clean, decisive, elegant and long-lasting.

ACCOMPANIMENT

Serve at 10°-12°C. with dishes based on fishes, shellfish and cold meats.

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Nobles