



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



WHITE ALCAMO WINE

DOP (Denominazione di Origine Protetta) Alcamo

Grapes used: Catarratto (50%), Inzolia (50%).

Harvest: From mid- September through mid- October.

Bottling: Various batches.

FERMENTATION

Method: Temperature-controlled, in stainless steel tanks.

Temperature: 16°-18°C.

Duration: 10 - 20 days.

Malolactic: No.

TASTING NOTES

Straw-yellow color with greenish reflections.

Elegant, subtle bouquet, with the aroma of spring flowers to the fore.

Fresh palate with an inviting acidity.

ACCOMPANIMENT

This wine goes well with dishes based on fish, shellfish, seafood and soft cheeses.

Best served chilled.

Available in 75cl (25,4 fl. oz.) and 37,5cl (12,7 fl. oz) bottles.

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Classic