



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



CATARRATTO - CHARDONNAY

IGP (Indicazione Geografica Protetta) Terre Siciliane

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

The Catarratto grapes come from vineyards situated at an altitude of 700m above sea level, while the Chardonnay grapes are grown at 350m.

Harvest: Chardonnay: August 7th - 8th - Catarratto: October 2nd - 3rd.

Bottling: Single batch.

FERMENTATION

Method: Temperature-controlled, in stainless steel tanks.

Temperature: 16°-18°C.

Duration: 10 - 12 days.

Malolactic: No.

TASTING NOTE

Bright straw-yellow color with greenish edges.

Generous, assertive bouquet.

Fresh, mouth-filling palate that strikes an excellent balance between acidity, flavor and volume.

ACCOMPANIMENT

Serve at 16°-20°C. with meat - or fish - based dishes.
Excellent with hard cheeses.



Varietal

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