



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



INZOLIA

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Inzolia.

Harvest: September 10th.

Bottling: March batch and subsequent batches.

FERMENTATION

Method: Temperature-controlled, in stainless steel.

Temperature: 16°-18°C.

Duration: 12 days.

Malolactic: No.

TASTING NOTE

Bright straw-yellow color.

Assertive, balanced aroma with fruity undertones.

The palate is fresh, lively, well-orchestrated and persistent.

ACCOMPANIMENT

Serve chilled at 8°-10°C. with appetizers, dishes based on fish and shellfish, soups and soft cheeses.

An excellent aperitif.

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Varietal