



FICO BIANCO

Terre Siciliane IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2021	Young white easy to drink	Inzolia, Chardonnay	Niscemi (CL)

A wine with a Mediterranean character born from the combination of an indigenous grape variety, Inzolia, and the most important international white grape variety, Chardonnay. Intense aromas of flowers and white pulp fruit, from peach to golden apple. Full and vibrant sip, with a persistent final return of citrus notes. The sculpture of prickly pears on the label is by great ceramist Giacomo Alessi from Caltagirone.

Tasting notes: yellow very light straw. A floral bouquet in particular broom flowers. In the mouth there are clear hints of citrus. The nose is fine and delicate, marked by citrus notes. Good intensity mouth.

Pairing: we recommend to drink our Inzolia/Catarratto with dishes made with cheese and shellfish. Especially suitable for Sicilian red onions or vegetables.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 80mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: end of august

Vinification: in steel

Malolactic fermentation: done

Aging: in steel

Duration of the aging in steel: 6 months

Duration of the aging in bottle: 4 months

Available formats: 0,75 l

