



### GRAPES

White 100%

### DENOMINATION

TERRE SICILIANE IGP

### VINIFICATION AND AGEING

Harvested by hand, the yields are naturally restricted by the winds and climatic conditions on the island and average around 80 quintal per hectare. The vineyard sites are situated at an altitude of 350-450m, ensuring cooler night time temperatures which preserve crucial acidity in the grapes. Wines tend to be harvested earlier than many of their neighbours and consequently they are bright and fresh with clean fruit flavours.

The first pressing is fermented in 50hl acacia wooden barrels. Soft pressed again, with a second fermentation in stainless steel for 14 days where malolactic fermentation takes places.

### TASTING NOTES

This natural wine has a complex nose of citrus fruit, lemon zest and citrus blossoms along with hint of tropical fruits, herbs and sweet spices. Fresh, crisp and lovely minerality on the finish.

### FOOD PAIRING

Chickpea soup, Sicilian pasta aciutta.

### AGEING

Two years

### SERVICE TEMPERATURE

16°/18°C

# FABRIZIO VELLA



## BIANCO

### TERRE SICILIANE IGP BIO

### ALCOHOL

12,5%

### BOTTLE

UVAG

ø 75mm | h. 289mm | 345 g

### PALLET

80x120x165cm | 1110 kg |

105 Boxes (100x120cm Pallet) |

5 Layers of 21 Cases

### CLOSURE

Screwcap

### CASES

234x300x155 | 6x75cl | kg. 7,3