



## LAGUNA DEL CONTE Bianco IGT Terre Siciliane



### **TYPE OF WINE**

Still white wine

### **MAIN GRAPES**

White grape varieties

### **PRODUCTION AREA**

Grapes coming from the vocated IGT area located in the territy of Sicily Region (South-Italy)

### **SOILS**

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

### **HARVEST**

For white wine harvest can take plase very early in firts part of August

### **VINIFICATION**

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

### **COLOUR**

Straw yellow with delicate gold hints

### **BOUQUET**

Intense floral and fruity notes of grapefruit, citrus fruits, lemon and delicate scents of sage and green apple

### **TASTE**

Crisp and mineral, dry and full in the mouth, leaves a pleasant sensation of cleanliness and freshness and a delicate fruity aftertaste.

### **FOOD PAIRING**

Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.

### **SERVING SUGGESTION**

10-12°C

### **ALCOHOL CONTENT**

12,5% vol

