

PELORO BIANCO

SICILIA DOC



VINEYARD & PRODUCTION INFO

Soil composition: clay, sandy, and calcareous

Training method: espalier

Elevation: 1,640 ft a.s.l.

Exposure: North

Harvest time: second week of September



WINEMAKING & AGING

Varietal composition: 65% Grillo, 35% Carricante
Fermentation

Container: stainless steel vats

Length: 15 days

Temperature: low temperatures

Maceration

Length: 15 days

Aging

Container: stainless steel tanks

Length: on the skins until January

In bottle: at least 3 months



TECHNICAL DATA

Alcohol: 13%



FOOD PAIRINGS

Seafood, shellfish, delicate pasta dishes, fresh cheeses and aperitifs.



TASTING NOTE

This wine has a refined, persistent nose, with mineral and iodine notes that blend perfectly with white and yellow-fleshed fruit aromas, floral nuances (mainly mimosa and chamomile), and fresh undertones of aromatic Mediterranean herbs.

On the palate, it is fresh and tangy, with vibrant acidity, rich fruit, and a long, invigorating finish heightened by lively citrus notes.

PRODUCER PROFILE

Estate owned by: Gianfranco

Sabatino & Andrea Barzagli

Winemaker: Carlo Ferrini

Total land under vine: 11 ha

Winery production: 50,000 bts

Region: Sicily (Italy)



LE CASEMATTE

