



PORTANTICA *Bianco*

Terre Siciliane - IGP
2018

VARIETALS	55% Cataratto and 45% Inzolia
VINEYARDS	Hilly areas in the province of Trapani in Western Sicily.
SOIL	Medium soil, calcareous
CULTIVATION	vertical shoot positioning with spurred pruning.
HARVEST	Mechanical in late August.
VINIFICATION	The grapes were fermented in stainless steel vats for 12 days at a temperature of 16 - 18 degrees Celsius.
TASTING NOTES	With a nice nouquet of citrus, tropical fruits and mediterranean flowers, the palate has a crisp taste and a refreshing finish
Alc Degree	11,5%
Total Acidity	6,2 g/l
Residual Sugar	2,8 g/l
pH	3,3