

## TERRITORY

### PRODUCTION AREA

Western Sicily, in the provinces of Trapani and Agrigento

### GRAPE VARIETY

Sicilian varieties with a distinct primary aroma

### SOIL

Mixed type, tending to sandy

### ALTITUDE

More than 350 metres above sea level

### VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare

### CLIMATE

Insular, Mediterranean. Mild winters and dry summers



Sicilian varieties

## TASTING NOTES

### COLOUR

Pale yellow with greenish highlights

### BOUQUET

Fruity and fragrant with a delicate aromatic note

### FLAVOUR

Light, fresh, lively, pleasantly aromatic

# GLICINE



## TYPE

White

## CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

## HARVEST

From the end of August to the 3rd week of September

## VINIFICATION

A soft pressing of the grapes is followed by fermentation at a controlled temperature

## MATURATION

Occurs at a controlled temperature in stainless steel

## AGEING

At least one month in bottle in a temperature controlled environment

## ALCOHOL CONTENT

10.5% - 11% vol.

## SERVING TEMPERATURE

8° C

## FOOD PAIRINGS

It can be drunk enjoyably as an aperitif and it matches well with appetizers, main courses, fried fish and vegetables

## STORAGE METHOD

In a cool and not excessively humid environment, away from light

## LIFE

To be enjoyed very young

## FORMAT

37.5 cl; 75 cl

## 1ST YEAR OF PRODUCTION

1994 harvest



FLORIO

DUCA DI SALAPARUTA

