

TERRITORY

PRODUCTION AREA

Western Sicily

GRAPE VARIETY

Sicilian white grapes

SOIL

Mixed composition

ALTITUDE

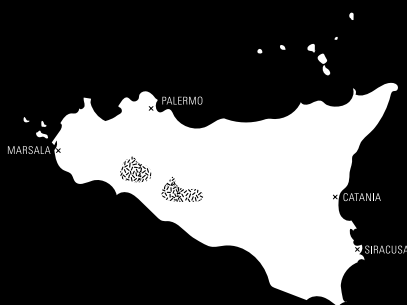
From 150 to 400 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare, 4,000 units

CLIMATE

Insular, with mild winters and hot, dry summers



Sicilian white grapes

TASTING NOTES

COLOUR

Bright straw yellow with clear greenish hints

BOUQUET

Intense, fruity and Mediterranean

FLAVOUR

Fresh, lively, with nice acidity, round, dry and well-bodied

CORVO



TYPE

White

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

The first week of August when grapes were perfectly ripe

VINIFICATION

To guarantee quality, the grapes are pressed softly followed by fermentation at a controlled temperature to maintain aromas

MATURATION

Occurs at a controlled temperature in stainless steel

AGEING

At least one month in bottle

ALCOHOL CONTENT

11.5 % - 12.0 % vol.

SERVING TEMPERATURE

8° - 10° C

FOOD PAIRINGS

Excellent as an aperitif. Pairs well with soups and vegetable dishes or light appetizers and seafood dishes

STORAGE METHOD

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

LIFE

To be enjoyed young, preferably within one or two years at most

FORMAT

37.5 cl; 75 cl

1ST YEAR OF PRODUCTION

1824 harvest



FLORIO

DUCA DI SALAPARUTA