



Fedele Bianco Terre Siciliane IGP

Grapes: a blend of mainly Catarratto with a proportion of Inzolia and Grecanico.

Vineyard area: grapes are selected from some of the best vineyards in the Trapani area. This vineyard area is one of the most characteristic and typical of the region, with a predominance of white grapes. Vine training is by traditional Spalliera system.

Harvest: grapes are picked in the second part of September by hand which allows us to select the grapes when at their optimum maturity, while retaining the grapes' acidity.

Vinification: after destemming, grapes are gently pressed. Fermentation takes place at controlled temperatures not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place. After the fermentation of Catarratto is finished, the two wines are blended and kept on fine lees until the end of December.

Tasting notes: Fedele Bianco is an enjoyable, everyday drinking wine that offers intense aromas of both citrus and tropical fruit flavours. Perfect with seafood or as an aperitif.

