



## CARRICANTE TERRE SICILIANE INDICAZIONE GEOGRAFICA PROTETTA

Grape variety: Carricante

**Denomination:** IGP Terre Siciliane **Production area:** Santa Ninfa (TP) **Territory:** altitude 350 m above sea level, mainly hilly orography with silico calcarous soil.

silico-calcareous soil

**Vineyard:** vertical shoot positioning trellised vines, with Guyot pruning; density of 3,500 plants per hectare with an average yield of 8,000 Kg per hectare

Vinification: the grapes are gently destemmed before a soft pressing. Whole grapes are added to the must to macerate during fermentation for about 5 months in stainless steel tanks

## **Tasting Notes**

Colour: deep yellow with light amber

hues

**Bouquet:** intense, rich, and persistent, with delicate notes of white flowers, hints of spices, jasmine, and honey **Taste:** fresh, crisp, balanced, savory,

and full-bodied

Longevity: a long-lived wine that

reflects its terroir

**Serving temperature:** 10–12°C **Pairings:** ideal with traditional

Mediterranean dishes; also excellent

with Asian cuisine

