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ORGANIC WINE

## TERRE SICILIANE indicazione geografica protetta CATARRATTO-INZOLIA



*Catarratto and Inzolia are picked separate and pressed to extract the juice. The juice is then fermented in stainless steel tank at 16°C to protect the juice from oxidation. Once fermentation is finished, the wines are racked into a tank where, on its fine lees, are aged for 6-8 months. Once the wine are blended, the wine went through a light fining and a filtration prior the sterile packing.*



**GRAPES:** Catarratto and Inzolia

**PRODUCTION ZONE:** Sicilian lands

**CONTENTS:** 0.187 lt.

**ALCOHOL CONTENT:** 12,00% Vol.

**RESIDUAL SUGAR:** 2g/l

**CHARACTERISTICS:** Medium lemon with gold hue, Refined and mineral profile with notes of stonefruits, clementine and basswood flowers. Medium bodied, fleshy texture, crisp acidity and a remarkable fruity aftertaste

**SERVING SUGGESTIONS:** Seafood and fish, raw, grilled or even deep fried.

**SERVING TEMPERATURE:** 12°C