

## Feudo Zirtari Bianco Sicilia I.G.T.

GRAPES:	Inzolia and Chardonnay
PRODUCTION ZONE:	Sicily
ALTITUDE:	200 m (655 ft.) above sea level
TYPE OF SOIL:	Clay with a moderate limestone content
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	15th August – 30th September
ALCOHOL LEVEL:	13 % vol.
SERVING TEMPERATURE:	10° - 12° C (50° - 54° F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

### TECHNICAL INFORMATION

Appropriate vinification, including temperature-controlled fermentation in an oxygen-free environment, preserves the wine's primary aromas, fundamental factors in its richness and appeal. Bottle-aging then serves to harmonize all of its intriguing and typically Sicilian characteristics.

### TASTING NOTES

Deep straw yellow in color, it displays rich floral and fruity notes, with a faint hint of almonds. These sensations are echoed on the palate, along with an acidity that balances out the wine's alcoholic warmth.

### SERVING SUGGESTIONS

Zirtari Bianco makes an exemplary match for many types of food thanks to its complex and varied range of aromas and flavors. This richness makes it ideal for all fish recipes (even the most elaborate ones), or for accompanying white meats, egg-based dishes and fresh sheep's milk cheeses.

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