

BIANCO

indicazione geografica protetta



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 by hand in mid-late September. We are careful to select the grapes when they are at their optimum ripeness and with the perfect level of acidity.

Vinification: The grapes are vinified separately – the Catarratto on its own and the Inzolia and Grecanico together. 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.