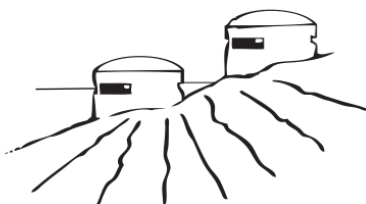


LE CASEMATTE



“Peloro” Bianco Terre Siciliane IGP 2021

Grapes:	65% Grillo and 35% Carricante
Region:	Sicily
Vineyards:	From a vineyard located at Faro Superiore
Exposure:	Northeast
Altitude:	820 and 1,215 feet above sea level
Soil:	A mix of sandy, calcareous, and clayey soils
Vine Training:	Guyot
Vine Age:	15-30 years old
Time of Harvest:	2nd week of Sept.
Vine Density:	2,025-2,430 vines per acre
Vine Yield:	3.08-3.3 tons per acre
Total Production:	15,000 bottles
Vinification Process:	The grapes are hand harvested in mid-September. Vinification takes place in stainless steel.
Aging Process:	The wine is aged in stainless steel vats and then in bottle for three months before release.
Alcohol Content:	13.00%
Dry Extract:	20 g/l
Total Acidity:	6.5 g/l
Residual Sugar:	<5 g/l
pH:	3.2
Tasting Notes:	Bright straw yellow in color. The nose has notes of white and yellow-fleshed fruit, floral aromas of mimosa and chamomile, mineral aromas and Mediterranean herbs. On the palate it is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.
Winemaker:	Carlo Ferrini
Cellaring:	1-2 years
Bottled:	Feb/March
Closure:	Diam
Food/Menu Pairing:	Simple fish dishes as well as raw preparations like sushi and sashimi