



TERRE di GIUMARA

GRECANICO



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Handpicked. Sudden reduction of the temperature of the grapes and soft pressing of the whole grape, static clearing of the must, fermentation at controlled temperature of 16-18° C for 20 days in stainless steel tanks.

AGEING

4 months in stainless steel tanks.

WINEMAKER'S NOTES

Elegance and freshness are the main characteristics of the Grecanico produced in our vineyards of "Terre di Giumara". Grapes are hand picked and then gently crushed. Intense and fine. Its color and brightness anticipate a richness of fragrances with wide and varied shades. Its aroma is characterized by white fruits with orange blossoms. It is fresh- tasting, pleasant and scented.

FOOD MATCHING

Goes well with octopus, oysters, crostini with salmon and vegetarian first courses. intriguing!

TECHNICAL DATA

Alcohol 12,5% vol.

LATEST AWARDS

Bibenda 2016: 3 Grapes
International Wine Spirit Competition 2015 Bronze
Decanter 2015: Commended

www.carusoeminini.it

