



Caruso & Minini
CORTE FERRO
ZIBIBBO



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Cryomaceration of the destampped grapes in stainless steel tanks at controlled temperature of 4° C for 12-24 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18° C for 20 days.

AGEING

3 months in stainless steel tanks and 2 months in the bottle.

WINEMAKER'S NOTES

Smooth to the palate, this wine offers a wide shade of perfume that range from spices to floral and fruits. Sipping this wine will feel like a caress to all your senses.

FOOD MATCHING

Great aperitive wine goes well with all types of vegetarian food, including Asia cuisine. Excellent with raw fish.

TECHNICAL DATA

Alcohol 12,5% vol.

www.carusoeminini.it

