

## PITHOI

Bianco



### DESCRIPTION

*In ancient times "Pithoi" were anforas used for the fermentation of quality wines, they gave the wine special taste and scent.*

*This intense and fruity scent wine comes from the blend of two important grape varieties, insolia and chardonnay. Combine with fish dishes, cheeses and delicate dishes.*



### CLASSIFICATION

*I.G.P Terre Siciliane*

### VINEYARD LOCATION

*Hyblean Hills*

### SOIL AND ALTITUDE

*Red sandy soil, 170 m. asl*

### GRAPES VARIETIES

*70% Insolia  
30% Chardonnay*

### TRAINING SYSTEM

*Guyot*

### AGE OF VINEYARD

*10 years*

### YIELD PER HECTARE

*100 Q.*

### VINIFICATION

*24h crio-maceration with skins  
and cold fermentation*

### AGEING

*3 months in steel and  
1 month in bottle*

### ALCOHOL

*12,5% vol.*

### FORMATS

*bottle cl. 75*

### SERVING TEMPERATURE

*10° - 12°*