



Salina bianco

- Category:** IGP Salina
- Alc.:** 12,5%
- Grape varieties:** Inzolia and Catarratto
- Vine training:** Spalier
- Harvest:** Middle of September
- Winemaking:** Immediate de-vatting
- Aging:** Stainless steel vats
- Fining:** 3 months in the bottle
- Tasting notes:** Salina Bianco reverberates a luminous, pale straw-colored greenish old-gold revealing its intensity. The nose picks up the bouquet of Mediterranean maquis, citrus and subtle exotic fruit. The palate perceives immediate freshness as the flavors linger in the mouth. Drink at a temperature between 8/10° C.
- Food pairing:** Fish antipasti, pasta al pesto, seafood risotto, fish in sauce, ripe cheeses.