

GRANDE ALBERONE BIANCO IGT TERRE SICILIANE

Wine

Type	Italian white wine
Growing region	Sicily
Grape varieties	Chardonnay, Catarratto and Inzolia
Characteristics	Fresh white wine displaying a beautiful straw yellow colour. Rich nose with aromas of citrus and stone fruit, in particular, peach, melon and aromatic herbs. On the palate, tropical and citrus notes give to the wine balance, roundness and a persistent finish.
Winemaking	Grapes are selected, destemmed, gently pressed and, after a maceration that lasts 6 hours, are fermented into steel tanks at controlled temperature (16°-18° C). This winemaking process allows to extract as much fruity aromas as possible, making this wine quite distinctive.
Alcohol	13 %

Vineyard

Land	Medium textured-clay
Orientation and altitude	East - South-East, 150m a.s.l.
Planting system	Cordon and Guyot
Vineyard Plant Density	4500 grapevines/hectare

Recommend

Preservation	Keep in a cool and dry place.
Service temperature	8-10 °C
Glass	Tulipano
Aging Potential	16 - 18 months if store in right place
Best served with	An excellent aperitif to enjoy in good company but, also, perfect with fish, white meat accompanied by salad and vegetables.

We mean quality™



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Awards

Decanter World Wine Awards 2017

Bronze medal (vintage 2016)

Luca Maroni 2017

94 points (vintage 2016)

Berliner Wine Trophy 2017

Gold medal e Best Producer (vintage 2016)

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