

# DIANTHÀ

## BIANCO TERRE SICILIANE IGT

*Dianthà, the divine flower. Light, ethereal, floral. Characterized by its pleasant petillant note.*

### GRAPE VARIETY

Blend of indigenous grape varieties

### TERRITORY OF ORIGIN

Territory of Petrosino and Mazara del Vallo  
Province of Trapani

### TERROIR

**Soil composition:** clayey, calcareous and sandy soils.

**Altitude:** from 0 to 150 m above sea level.

**Climate:** Mediterranean, mild winters, limited rainfall, very hot and windy summers.

### VINIFICATION AND AGEING

Early traditional harvest period starting from the first ten days of August, early in the morning. Soft pressing and fermentation at controlled temperature. Ageing in the cellar at controlled temperature and then 2 months in bottle.

### TASTING NOTES

**Colour:** straw-yellow with greenish reflections.

**Aroma:** very intense, characterized by a dominant pear fragrance, accompanied by floral notes of orange blossom and jasmine.

**Flavour:** dry, fresh and balanced, moderately persistent to the palate with a pleasant petillant note.

### PAIRING

Should be tasted with fish dishes, from boiled octopus and lightly fried fish to pasta with vegetables and shrimps to chopped pink shrimps. Serve at 8°-10°C.

### ALCOHOL CONTENT

12,5% by Vol.

### SIZE

75 cl

