



FIRRIATO

Sicilia Roccaperciata Bianco 2023

\$18.00

* Suggested retail price



\$	Service fees	\$2.70
	Product code	14841636
\$	Licensee price	\$16.00
	Format	12x750ml
🚚	Listing type	Private import
📅	Status	Unavailable
🍷	Type of product	Still wine
🇮🇹	Country	Italy
🛡️	Regulated designation	Indicazione geographica tipica (IGT)
📍	Region	Sicily
🏰	Appellation	Terre Siciliane
🍇	Varietal(s)	Chardonnay
🍷	Colour	White
💧	Sugar	Dry
🍷	Sugar content	4
🔑	Closure type	Cork



TASTING NOTES

Straw yellow color embellished with green reflections. A pleasant nose with aromas of apple and acacia. The palate offers freshness and elegance, leaving some notes of sweet spices on the finish. Pairings with seafood, poultry and fish.

PRODUCT NOTES

Firriato is an Italian term meaning joint, which, by a strange linguistic trick, relates to the term Clos used in reference to French estates.

PRODUCTION NOTES

Ripe grapes are harvested by hand and sorted in the same way. After that comes the winemaking process. It is produced by gentle pressing at a controlled temperature. Then the product reaches its maturity and richness taste by fermentation at a temperature of 16 to 18 degrees Celsius.

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