



FIRRIATO

Roccaperciata bianco 2022

\$18.00

* Suggested retail price



\$	Service fees	\$2.70
	Product code	14841636
\$	Licensee price	\$15.00
	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.

CHRISTOPHE JALBY
(514) 604-2511
Montréal & Laurentides &
Outaouais

KATHERINE RAYMOND
(514) 516-8092
Montréal & Estrie

ALIX BÉLANGER GAGNON
(581) 996-2643
Québec

MARIO DEMERS
(514) 409-6662
Montréal

MARC-ANDRÉ ROY
(514) 513-5361
Montréal

ÉTIENNE DUTIL
(514) 885-3447
Laval & Lanaudière &
Mauricie