PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

RIDENTE ANGELICA GRILLO

Denomination: SICILIA DOP (Denominazione d'Origine Protetta).

Dry, light, aromatic. A name that echoes in the myth and legend of Sicilian epic poetry. Ridente Angelica by Principe di Corleone best highlights all the potential of one of the most traditional white grape varieties: Grillo. After a manual harvest of the grapes (mid-September) and a subsequent soft pressing, fermentation takes place, carried out at a thermo-controlled temperature. A simple and direct white, with a mature and well-balanced sip, with good persistence.

ENO-SENSORY ANALYSIS

Colour: Deep yellow.
Aroma: There are hints of peach and apricot enriched by light notes of almonds and mandarin.
Taste: Dry, fresh and velvety in the mouth.

HOW TO TASTE

Pairings: It goes well with fish and shellfish dishes but also mixed grills and seafood.
Recommended glass: Tulipano.
Serving temperature: 10/12°C.

ON THE MARKET

Origin of the name: Inspired by a character from Sicilian epic poetry.
Distribution channel: Ho.Re.Ca
Annual production: 10,000 bottles
Sizes: 75 cl
Packaging: Cartons of 6 bottles

AGRONOMICAL DATA

Grape variety used: 100% Grillo
Location area: Contrada Malvello, Monreale (PA).
Altitude: 300 m. above sea level
Soil type: clayey.
Orientation and exposure : North East-South West.
Training system: Guyot.
Grape yield: 100 quintals/ha
Harvest period: Mid-September.
Type of collection: Manual, in boxes.

ENOLOGICAL DATA

Alcohol content: 12.5% Vol.

White vinification: Destemming, cold maceration and soft pressing of the grapes. Winemaking takes place at a controlled temperature in stainless steel tanks.