PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

BIANCA DI CORTE

Denominazione: SICILIA DOP (Denominazione di Origine Protetta).

Finesse, elegance, pleasantness. The freshness of Inzolia and the versatility of Chardonnay give life to a white wine of excellent workmanship, capable of best enhancing the broad and typical flavors of the two vines. The soft pressing guarantees respect for the varietals, the fermentation in stainless steel tanks for about ten days then allows the maintenance of the coloring substances. Bianca di Corte is a modern wine, intensely fruity and rich in citrus notes, characterized by a strong fragrance on the palate which makes it the perfect protagonist of every aperitif but also throughout the meal.

ENO-SENSORY ANALYSIS

Colour: Straw yellow with golden reflections.
Aroma: Intense and decisive. Elegant floral notes of orange blossom and broom mix with hints of ripe white pulp fruit (medlar) and spicy hints of thyme.
Taste: On the palate it is soft and gentle, with a vibrant and enveloping acidity.

HOW TO TASTE

Pairings: Ideal for an aperitif, but also throughout the meal. It goes well with fish-based dishes, excellent with shellfish and seafood.
Recommended glass: Tulipano.
Serving temperature: 8/10°C.

ON THE MARKET

Origin of the name: It refers to the ancient noble titles assigned by King Ferdinand II during the Kingdom of the Two Sicilies.
Distribution channel: Ho.Re.Ca
Annual production: 7,000 bottles
Sizes: 75 cl
Packaging: Cartons of 6 bottles

AGRONOMICAL DATA

Grapes used: 50% Inzolia e 50% Chardonnay.
Location area Inzolia: Contrada Batticane, Corleone (PA).
Location area Chardonnay: Contrada Patria, Monreale (PA).
Altitude: Inzolia 550 m. s.l.m. - Chardonnay 350 m. s.l.m.
Soil type for both vineyards: franco-argilloso.
Screw orientation and exposure Inzolia: Nord ovest-Sud est.
Screw orientation and exposure Chardonnay: Nord -Sud est.
Training system for both vineyards: Guyot.
Yield per hectare: Chardonnay: 55 q.li/ha - Inzolia: 90 q.li/ha
Harvest: Chardonnay: primi di agosto - Inzolia: metà settembre.
Type of collection: Manual, in boxes.

ENOLOGICAL DATA

Alcohol content: 12.5% Vol.
Vinification in white: destemming, cold maceration and soft pressing. Fermentation takes place at a controlled temperature (16-18°C) for about ten days in stainless steel tanks.
Refinement: in the bottle for a period of 6 months.
Longevity: 6 months to 2 years.