

COMPANY: CAMBRIA

Wine Name: BAZIA BIANCO

CLASSIFICATION: TERRE SICILIANE IGP

PRODUCTION COUNTRY: ITALY

GRAPE VARIETY: 60% GRILLO – 40% CATARRATTO LUCIDO

ALCOHOL: 12.5%

VINIFICATION

Grapes are soft-pressed and fermented at a controlled temperature of 16-17°C.

HARVEST: Manual, mid september.

AGEING: Over two months in bottle at a controlled temperature.

TASTING

VISUAL PROFILE: Pale straw yellow.

OLFACTORY PROFILE: Delicate fresh and big.

TASTE PROFILE: Full, soft and persistent with a pleasant aftertaste of almond.

RECOMMENDED WITH: Fish dishes and shellfish, in particular fish baked in a salt crust.



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