



VINO LAURIA FONTANEBIANCHE

In its name is the colour of the white lands of which it “grows”, alienated and wavy stretch of calcareous soil where the Catarratto vine thrives, amongst the most typical and mainly used in Sicily. To these grapes, a touch of Zibibbo is approached with intelligence and discretion to the Fontane Bianche wine. If the Catarratto, son of poor and calcareous soils leads to a subtle wine, with a slight hint of bitter almond, the touch of Zibibbo slightly sweetens it and makes it delicate. The result is fresh and light.

VINEYARD: *Fontanebianche*

VARIETY: *Catarratto 95%, Zibibbo 5%*

YIELD: *7 Tons*

TRAINING SYSTEM: *Espalier*

Harvest: *September*

VINIFICATION: *Fermentation at 55°F for 15 day°*

AGEING: *6 months in stainless steel*

TOTAL ACIDITY: *6 g/l pH: 3.1*

FROM ORGANIC FARMING