



ALMA

SAUVIGNON BLANC

TERRE SICILIANE IGT



Production Area: Sambuca di Sicilia (AG) - 350m asl

Variety: 100% Sauvigno Blanc

Soil: Medium mixture

Training Siystem: Espalier

Vinification and aging: The grapes are hand-harvested during the coolest hours of the day. After picking, they are cooled using dry ice. They are then destemmed and crushed, and the must is cold-stabilized at around 2 °C for 4–5 days. After this, alcoholic fermentation begins under controlled temperatures (12–14 °C) for approximately 10–15 days. Following fermentation, the wine undergoes aging on fine lees for two to three months. Finally, it matures in stainless steel tanks.

Winemaker: Vito Giovinco



Straw yellow colour. The nose is floral and fruity: flowers, citrus and white fruit, followed by herbaceous and aromatic notes.

The palate is fresh and well structured. The finish is pleasant and long.



Perfect as an aperitif. It also pairs well with raw or stewed fish, as well as vegetables and aromatic ingredients. **Serve at 10°C.**