



CARTESIANO BIANCO



A distinguished white wine, of great pleasantness and finesse. Cartesiano Bianco by Casa Vinicola Fazio fully expresses the pedoclimatic characteristics of an extraordinary territory. Soil, temperature and continuous ventilation, combine to define this wine's strong personality. A lush white, rich but linear in its varietal characteristics. The best batches of Chardonnay, Viognier and Catarratto grapes, subject to differentiated harvest periods on the same variety, are carefully selected and vinified separately, to be blended together later. Definitely captivating to the nose for its fragrant hints of jasmine, lemon blossoms, exotic fruits and white melon. Soft pressing and maceration of the skins take place in the cellar at a controlled temperature.

DENOMINATION: IGT Terre Siciliane

ENO-SENSORY ANALYSIS



COLOR: Straw yellow with light green reflections



BOUQUET: Floral notes of jasmine and orange blossoms are perceived to the nose, with hints of yellow pulp fruits



TASTE: Sapid and refined. Full and enveloping on the palate, it releases its aromatic notes with elegance

HOW TO TASTE IT

PAIRING: Ideal with fish-based dishes, mollusks and crustaceans

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 10 - 12° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 6,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 50% Catarratto - 30% Viognier - 20% Chardonnay

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 350/400 meters above sea level

TYPE OF SOIL: Calcareous - clayey with the presence of Humus

EXPOSURE OF THE VINES: North - East

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000/4500

GRAPE YIELD QUINTALS/HA: 60 q/ha

HARVEST PERIOD: Viognier: first harvest at the beginning of August, second harvest at the end of August
Grillo: first harvest last ten days of August, second harvest first ten days of September

Catarratto: first ten days of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 13% Vol.

CONCENTRATION OF SULPHITES: 95 mg/L

VINIFICATION: Harvesting of selected bunches in boxes. Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and a very slow, thermo-controlled fermentation.

REFINING IN BOTTLE: 6 months

LONGEVITY OF THE WINE: 5 years