



ANIMA SOLIS BIANCO



The love union between Zibibbo and Catarratto grapes gives life to a wine of great pleasantness and rich in enological grandeur. Fresh, slightly sapid, this wine stands out for its rich and intense aromas, born from the collision of two noble Sicilian varieties. The territory of origin contributes to its minerality and a short maceration in stainless-steel at a controlled temperature contributes to its interesting aromatic components, with clear hints of orange blossoms and white peach. The grapes are harvested by hand between the end of August (Zibibbo) and the first ten days of September (Catarratto) in the Erice DOC family vineyards; Anima Solis Bianco by Casa Vinicola Fazio is an ideally enjoyable wine for the entire meal, chosen for its marked versatility in food combinations.

DENOMINATION: IGT Terre Siciliane

ENO-SENSORY ANALYSIS



COLOR: Pale straw yellow, with marked light green reflections



BOUQUET: Aromatic, elegant and complex. To the nose clear hints of orange blossoms and white peach



TASTE: Soft and enveloping on the palate. It can be appreciated for its pleasant and vibrant acidity wrapped in elegant aromatic notes

HOW TO TASTE IT

PAIRING: Ideal with grilled bluefish, white meats, vegetables, fish and shellfish-based first courses

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 9 ° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 8,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hilly viticulture

VARIETIES USED: 50% Catarratto - 50% Zibibbo

VINEYARD LOCATION AREA: Erice DOC area

ALTITUDE: 350/400 meters above sea level

TYPE OF SOIL: Calcareous - clayey

EXPOSURE OF THE VINES: North - West

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000

GRAPE YIELD QUINTALS/HA: 90 q/ha

HARVEST PERIOD: Last ten days of August (Zibibbo) and first week of September (Catarratto)

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and a very slow, thermo-controlled fermentation. Cold bottled.

REFINING IN BOTTLE: 4 months

LONGEVITY OF THE WINE: 2 Years