

TRAIMARI

SPARKLING WHITE WINE

With its 11 degrees, it is a light sparkling white, perfect to drink in summer in company. Ideal as an aperitif and with fish and raw fish dishes.



GRAPE VARIETY

Blend of Sicilian indigenous grape varieties.

TERRITORY OF ORIGIN

Territory of Petrosino and Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: calcareous and sandy soils.
Altitude: from 0 to 150 m above sea level.
Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Early traditional harvest period starting from the first ten days of August, early in the morning. Soft pressing. Fermentation at controlled temperature and second fermentation in pressure tanks. Ageing for about a month in pressure tanks on lees.

TASTING NOTES

Colour: bright straw yellow.
Aroma: intense and lingering with pleasant notes of jasmine, orange blossoms and citrons.
Palate: fresh and dry with pleasant notes of citrus fruit and yellow peaches.

PAIRING

Ideal as an aperitif and with fish and raw fish dishes.
Serve at 7°-8° C.

ALCOHOL CONTENT

11% by Vol.

SIZE

75 cl

