

TRAIMARI

SPARKLING WHITE

With its 11 degrees, it is a light sparkling white, perfect to drink in summer in company. Ideally paired with all types of fried food.

Sparkling

GRAPE VARIETY

Blend of Sicilian indigenous white 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: light straw yellow.

Aroma: intense fruited notes accompanied by notes of yellow flowers and hints of pink grapefruit.

Flavour: dry, moderately soft with a slightly sapid finish.

PAIRING

Ideally paired with all types of fried food, such as vegetable tempura, the typical Sicilian fried panelle and crochè (potato dumplings), or fried fish.

Serve at 7°-8°C.

ALCOHOL CONTENT

11% by Vol.

SIZE

75 cl

