

# DIANTHÀ

## WHITE IGT

*Dianthà, the divine flower. Light, ethereal, floral. The delicate scents of orange blossoms, jasmine and mint make it perfect for a fresh aperitif*



### GRAPE VARIETY

Blend of Sicilian indigenous grape varieties.

### TERRITORY OF ORIGIN

Territory of Petrosino and Mazara del Vallo  
Province of Trapani

### TERROIR

Soil composition: clayey, 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 and fermentation at controlled temperature. Ageing in the cellar at controlled temperature and then 2 months in bottle.

### TASTING NOTES

Colour: light straw yellow.  
Aroma: elegant and floral with pleasant scents of jasmine and orange blossoms, blended with fresh aromas of lemon and mint.  
Palate: fresh, well balanced and citrusy, with hints of grapefruit and wild fennel.

### PAIRING

Delicate bluefish dishes.  
Serve at 8°-10° C.

### ALCOHOL CONTENT

12% by Vol.

### SIZE

75 cl

