

TARENI



TARENI ALCAMO

WHITE DOC

The white hilly lands yield a soft, dry white wine, with pleasant scents of orange blossoms.



GRAPE VARIETY

Catarratto

TERRITORY OF ORIGIN

Camporeale and Province of Trapani and Palermo

TERROIR

Soil composition: structured, calcareous, belonging to the white hilly lands.

Altitude: 300 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period starting from mid-September.

Traditional vinification in white, with soft pressing and fermentation at controlled temperature. 2 months of ageing in stainless steel.

TASTING NOTES

Colour: straw yellow with greenish hues.

Aroma: delicate notes of orange blossoms blend with light hints of pears and hazelnuts.

Palate: dry and velvety, with pleasant hints of citrus fruit.

PAIRING

Fried fish, seafood dishes and white meat. Serve at 8°-12° C.

ALCOHOL CONTENT

12% by Vol.

SIZE

75 cl