

# Assittati

IGP Terre Siciliane Bianco white wine made from Grillo and Moscato grapes.

Fresh and elegant with interesting notes of orange blossom. Savory on the palate, supported by good acidity and structure; long aromatic finish



## WINE DATASHEET

Assittati



**Year of production:** 2022

**Typology:** IGP Terre Siciliane

**Category:** White

**Grape variety:** Grillo – Moscato

**Color:** Straw yellow tending to golden



**Vinification:** Fermentation with native yeasts after preparation of a pied de cuve. Aging in steel for about 6 months



**Olfactory and taste notes:** Fresh and elegant with interesting notes of orange blossom, peach and acacia honey. Savory on the palate, supported by good acidity and structure; long aromatic finish



**Soil type:** Alluvial on brackish substrate

**Training method:** Spurred cordon counter-espalier. Density about 4200 vines/ha



**Pairings:** Fish and shellfish appetizers, first courses with fish and vegetable dressings, fish and shellfish main courses



**Harvest time:**

By hand in the second decade of August



**Serving temperature:** 12°C

**Alcohol content:** 13%



TENUTA LA FAVOLA