

CORVO
DAL 1824

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Corvo Bianco

VINTAGE

2023

TYPE

White wine

DESIGNATION OF ORIGIN

TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA ("Terre Siciliane" Protected Geographical Indication)

PRODUCTION AREA

Western Sicily

GRAPE VARIETY

Native Sicilian varieties and international varieties

ALTITUDE

150-400 metres above sea level

HARVEST

From the beginning of August to the second week of September

VINIFICATION

The vinification of each grape variety respects the potential developed on the vine in order to extract as much character from the grapes as possible. For each cultivar, the pressing techniques, the fermentation temperature, the pumping over and the ageing on yeasts are chosen according to the variety and the agronomic potential of the vintage



Tasting notes



Colour

Straw yellow with marked greenish tinges



Bouquet

From orange blossom to broom flowers, from jasmine to wild flowers, with notes of white peach, yellow melon and plums



Flavour

Enveloping on the palate, pleasantly fresh and elegant, with a long persistence



Wine longevity
2 years



Alcohol content
12% vol.



Pairings

Try it with pasta such as fettuccine with white meat sauce, mixed fried seafood, young semi-hard cheeses such as Fontina, Asiago, Bra, or 'macco di fave' (broad beans soup)



Serving temperature
8-10° C



First vintage produced
1824



Formats
75 cl