

Glicine 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

100-250 metres above sea level

HARVEST

From the second week 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 and plums



Flavour

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



Wine longevity

2 years



Alcohol content

10.5% vol.



Pairings

Superb as an aperitif or
savoured with a light
meal. To be paired with
seafood appetizers,
mixed grilled fish
platters or soft cheeses



Serving temperature

8-10° C



**First vintage
produced**
1994



Formats

75 cl