

MASCINÈ

White wines



Description:

Made from Zibibbo grapes, Masciné has a straw yellow color with greenish reflections. On the nose, there is an intense aromatic note, in which it is possible to distinguish floral and fruity notes of orange blossom, peach, and grapefruit. On the palate, there is a splendid balance between acidity, body, and alcohol, resulting in a fresh and enveloping sensation, with a very persistent aftertaste.

Grape variety:

Zibibbo IGP "Sicilian Lands"

Alcohol content:

12,5% Vol

Production area:

Marsala (TP), Sicily, Italy.

Yield per hectare:

70 Q.li

Winemaking:

The grapes are destemmed, followed by soft pressing, and fermentation at a controlled temperature in steel tanks.

Refinement:

5 months in steel tanks and 2 months in the bottle.



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