



## LE CASEMATTE PELORO BIANCO TERRE SICILIANE IGP



**Classification:** Terre Siciliane IGP

**The Story:** A small but courageous winery with a can-do philosophy located high above the Strait of Messina in the northeast corner of Sicily; one of the earliest wine-growing regions. The property features two casemates, or bunkers, from World War II, which served as observatories and defense units at that time. The wine's name pays homage to Capo Peloro, one of the most celebrated promontories in Sicily.

**Varieties:** 65% Grillo and 35% Carricante

**Vineyard:** From vineyards located at Faro Superiore. 250-370 meters (820 and 1,215 feet) above sea level, with northeastern exposure and a mix of sandy, calcareous, and clayey soils; Guyot-trained vines, 15-30 years old.

**Vinification:** The grapes are hand harvested mid to late September. Vinification takes place in stainless steel vats.

**Aging:** The wine is aged in steel vats and then in bottle for three months before release.

**Tasting Notes:** Bright straw yellow in color. The nose boasts notes of white- and yellow-fleshed fruit, floral aromas of mimosas and chamomile, mineral aromas and Mediterranean herbs. On the palate, the wine is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.

**Aging Potential:** 1 to 2 years.

**Serving Suggestions:** Best served at 6-8 °C (42.8-46.4 °F); simple fish dishes as well as raw preparations like sushi and sashimi.

**Analysis:** Alcohol cont.: 12.5% by vol.; dry extract: 20 g/l; residual sugar: <5 g/l; total acidity: 6.5 g/l; pH: 3.2

**Average Production:** 15,000