

Il Meridione

Region:
Sicily
Grapes:
Catarratto
ABV:
13.0 %

What:

A delicious and characterful white from western Sicily.



Food Pairings:

Ideal as an aperitif or to accompany seafood, grilled fish and salads

Where:

Grapes are sourced from the Marsala area on the west coast of Sicily and from hillside vineyards near Alcamo. Gentle pressing is followed by a cool, slow fermentation in temperature-controlled stainless steel tanks using selected yeasts. The wine was bottled young after a short period of aging on fine lees in stainless steel.

Tasting Note:

A ripe and approachable dry white from western Sicily. Lightly floral aromas with tropical and stone fruit notes. The rounded palate is balanced by crisp acidity, with pineapple and baked lemon characters.

Barcode:
8010471003006
Sales Info:
750ml ,Case12 ,31.31 lb.
Palletization:
80 cases / 5 Layers

