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alfeu_vini

Via Mazzasita, 64
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CATARRATTO-ZIBIBBO

80% Catarratto 20% Zibibbo

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 10 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 9 months and then it is bottled.

Alcohol Content: 12%VOL

Capacity: 75 CL



SYRAH

100% Syrah

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 10 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 9 months and then it is bottled.

Alcohol Content: 12,5%VOL

Capacity: 75 CL



INSOLIA

100% Insolia

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 7 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 6 months and then it is bottled.

Alcohol Content: 13%VOL

Capacity: 75 CL



MERLOT

100% Merlot

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 7 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 6 months and then it is bottled.

Alcohol Content: 13,5%VOL

Capacity: 75 CL

