

BA&CO



## INITIUM WHITE 2021

**Vineyard location area:** San Giuseppe Jato

**Planting year:** 2002/2005

**Vines used:** Blend of grapes grown in Sicily.

**Altitude:** 500 m.s.l.m.

**Orientation and exposure of the screws:** North-S

**Soil type:**

Medium texture tending to clayey - rich in salts.

**Training system:** Counter espalier

**Strains/ha:** 4.000

**Yield of grapes q.li/ha:** 80 q.li

**Harvest period:**

Between the first and second ten days of September

**Method of collection:** Manual in boxes.

**Vinification:**

Manual selection of the bunches - soft pressing of the whole grapes after cooling to 8° C in the cold room, cooling of the must, static decantation and after 36 hours control of turbidity and inoculation of the yeasts

**Aging:** In steel tanks for 3 months.

**Duration of aging in the bottle:** 4 mesi.

## ANALYTICAL DATA

**Total acidity (gr/lt):** 5,6 g/l

**Ph:** 3,30

**Alcol:** 12,5% vol.

**Totale dry extract (gr/lt):** 23,5 g/l

**Residual sugars:** 4g/l

## ORGANOLEPTIC PROPERTIES

**Visual:** Pale straw yellow

**Olfactory:**

With an intense aroma, with floral and peach fruit, pineapple, that turn into aromatic scents.

**Gustatory:**

Fresh, savory, fine and elegant, persistent and enveloping, white pulp fruit notes and aromatic scents.

**PAIRINGS:**

Due to its characteristics and its fresh intensity it is proposed as an alternative aperitif with platters of fresh cheeses, pears and figs or fish crudités.

It goes well with first and second courses based on fish and vegetable.

**SERVICE TEMPERATURE:** 10 -12°C

**AVAILABLE FORMATS:** 0,75 l