

CANTINE VINCI

VIGNETI E CANTINE IN MARSALA



CALICANTO

Terre Siciliane

Indicazione Geografica Protetta

GRAPE:

ZIBIBBO (100%)

PRODUCTION AREA:

MARSALA TERRITORY

GROWING SYSTEM:

ESPALIER WITH GUYOT PRUNING

HARVEST TIME: AUGUST/SEPTEMBER

WINE MAKING:

IN STEEL TANKS AT CONTROLLED TEMPERATURE (14/16°C) AFTER A COLD MACERATION OF THE MUST ON SKINS AT LEAST FOR 6 HOURS

COLOUR:

STRAW YELLOW WITH GREENISH HIGHLIGHTS

SMELL:

INTENSE, COMPLEX AND PERSISTENT BOUQUET, TYPICAL OF ZIBIBBO GRAPE; IT SHOWS FLOREAL HINTS OF ZAGARA AND JASMINE, FOLLOWED BY PLEASANT SCENTS OF EXOTIC FRUITS AND MEDITERRANEAN HERBS

TASTE:

DRY, FRESH AND SOFT TO THE PALATE WITH AN AGREEABLE SENSE OF AROMATIC HINTS; IT IS ENDOWED WITH A BALANCED ACIDITY WHICH GIVES IT A LONG FINAL PERSISTENCE

ALCOHOLIC STRENGTH:

13,50% VOL.

WOOD REFINING: NONE

MATURING IN BOTTLE:

AT LEAST 3 MONTHS

SERVING SUGGESTIONS:

EXCELLENT AS APERITIF, IT PERFECTLY PAIRS WITH SEAFOOD STARTERS AND WITH FISH AND SHELLFISH TYPICAL OF THE SICILIAN COOKING; IT PAIRS VERY WELL WITH FRESH SEASONED CHEESE AND WITH GRILLED VEGETABLES

SERVING TEMPERATURE: 10/12°C

CONFEZIONAMENTO [750 ML]

- **6** BOTTIGLIE DA 750 ML PER CARTONE
- **20** CARTONI PER STRATO
- **100** CARTONI PER PALLET
- **DIMENSIONI PALLET 80*120*170**

