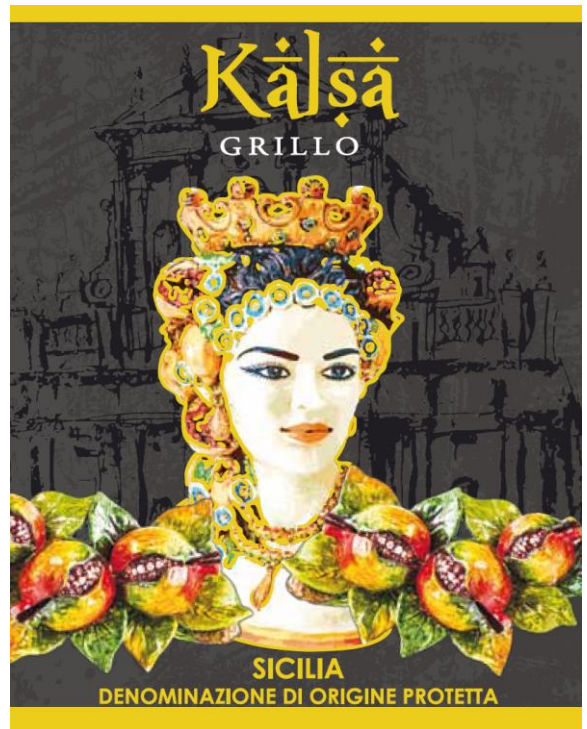




KALSA



TECHNICAL SHEET

Appellation:	Sicilia – Denominazione d’Origine Protetta (DOP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Grillo
Blend of Grapes:	100% Grillo
Training System:	Guyot, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.500
Yield per Hectare:	About 70 Quintals
Yield per Vine:	About 2 kg
Vinification:	The grapes are subjected to soft pressing. The must is fermented at a controlled temperature
Aging:	The wine ages in Barriques for at least three months before release on the market

ANALYTICAL DATA

Alcoholic Content:	12,5 %
Total Acidity:	5,70
Residual Sugars:	1 g/l

ORGANOLEPTIC FEATURES

Color:	Intense straw-yellow with green flecks
Bouquet:	<p>Nose: the enchanting intensity of its aromas clearly develops as it meets the nose with hints of yellow wild broom and acacia flowers, combined with fruity notes of white-fleshed fruit, apples and ripe peaches, not forgetting the nuances of aromatic herbs and seaweed. Gentle and unrelenting, it glows with elegance and body. Pure and aristocratic, it stands out amongst the great white wines.</p> <p>Palate: the charm of its minerality is unrivalled. Wonderful for its simplicity of style, distinguished by power and rotundity. The mouthfilling roundness of its imposing structure is a distinctive trait, making it the archetypal wine.</p>
Storage Temperature:	16°C
Serving Temperature:	9°-11°C
Suggested Glass Type:	Tulip
Serving Suggestions :	As an aperitif or accompaniment to seafood, sushi, fried fish and vegetable tempura
Aging Potential:	3 years