

TERRE SICILIANE IGT 'SALEALTO', TENUTA FICUZZA

2022 | White Wine



Case Size: 6

Straw yellow in colour, showing a vivid bouquet on the nose, with hints of sage and Mediterranean scrub. Fresh, pleasantly salty and aromatic on the palate.

Vinification:

Maceration in the press at ambient temperature followed by static clarification. Fermentation in stainless steel tanks at 20 °C, racking and assemblage. The wine ages for 10 months on fine lees before undergoing a further maturation in the bottle.



Cusumano

Grape Varieties: Grillo| Insolia

Classification: IGT | **ABV:** 12.5% | **Closure:** Natural Cork