



BAYAMORE BIANCO DI BIANCHI THE SUNKISSED WHITE



TRENDY Line

CLASSIFICATION: DOC Sicilia
GRAPE VARIETY: Grillo, Inzolia and Viognier
VINEYARD LOCATION: Trapani countryside - Borgo Guarini
ESTATE SOIL COMPOSITION: Mid-mixture, mostly clayey with carbonate elements
EXPOSURE: North (300 mt. a.s.l.)
TRAINING SYSTEM: Cordon trained, spur pruned/Guyot
VINES PER HECTARE (EA): 4.100
YIELD (KG. PER HECTARE): 80ql Viognier, 100ql Inzolia, 90ql Grillo
HARVEST PERIOD: Hand-picking, end of August for Viognier, first part of September for Grillo and last part of the same month for Inzolia
FERMENTATION TEMPERATURE: 15°- 16°C
PERIOD OF FERMENTATION: 10-12 days
VINIFICATION: Soft pressing, fermentation at controlled temperature
MATURATION: 3 months "sur lie", on fine lees in stainless steel tanks with daily shaking
MATURATION IN BOTTLE: 2 -3 months
ALCOHOL: 12.5 % vol. | **PH:** 3.35 (average) | **TOTAL ACIDITY:** 5.35 g/l (average)
1ST YEAR PRODUCTION: 2019
VINTAGE PRODUCTION: 35.000 bottles
FORMATS: 75 cl
SERVING TEMPERATURE: 10°- 12°C

CHARACTERISTICS: an intriguing blend giving life to a complex and enveloping expression enhanced by rich fruit notes, combined with pleasantly aromatic fragrances.

TASTING NOTES



COLOR

Straw yellow color with greenish shades.



NOSE

Exotic fruit and white pulp fruit fragrances with slight citrus aromas.



PALATE

Fragrant and sapid, wide and harmonic; a persuasive white.

