



## UNÀNIME BIANCO

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A WINE MADE FROM A BLEND OF GRILLO, MOSCATO AND CATARRATTO. THESE VARIETIES COMBINE PERFECTLY TO FORM A WINE WITH ARMONIC AND FUITY FLAVOUR.

### LABEL DESCRIPTION AND BEVERAGE INSPECTING

**Type** / White dry wine.

**Appellation** / White Wine IGP Terre Siciliane.

**Grapes** / Grillo, Moscato, Catarratto.

**Alcohol Content** / 12,0% vol.

**Content** / 75 cl.

### MANUFACTURING PROCESS

**Vineyards Production** / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 640 meters above sea-level in lime-clay soils.

**Period and Method of Harvesting** / Middle of September, by hand.

**Yield** / 120 q.li per hectare.

**Wine Cellar and Bottling** / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

**Vinification and maceration** / In stainless steel tanks at controlled temperature at 14° C.

**Malolattic Fermentation** / Not Held.

**Conservation** / In steel tanks at controlled temperature 15° C.

**Bottled Wine** / 16° C.

### ORGANOLEPTIC CHARACTERISTICS

**Color** / Pale straw colour with green hues.

**Smell** / Fruity, delicate, fresh and citrusy.

**Taste** / Delicate, fresh and sourish with a slightly bitter aftertaste, typical of Catarratto.

**Food Pairing** / Antipasti, fish and grilled and white meats.

**Service temperature** / 8° C.



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