Gulfi 'Valcanzjria' Bianco Terre Siciliane IGT

THE FACTS



APPELLATION: Terre Siciliane IGT

CEPAGE: 60% Chardonnay, 40% Carricante

WINEMAKING: Fermented in stainless steel, native yeast, wild

ferment, bottled the following summer.

AGING: Steel for 8 months, 14 months in bottle

THE STORY

This is the winery that launched the Nero d'Avola varietal.

With four "Grand Crus" showing the peak of what it can be.

Gulfi features wines from 3 different areas of Sicily

Chiaramonte Gulfi in the Cerasuolo di Vittoria DOCG, Pachino Val di Noto and Etna.

PHILOSOPHY: Our wines contain the essence of our land, the sounds of nature, the intensity of the colors of Sicily. Each Gulfi wine hides a precise personality, capable of awakening all of our senses.

BIOGRAPHY: True expression of our land, our wines contain the essence of Sicily because they are made through our creed: Naturalness. Our products are created from a bio-organic, traditional viticulture and from non-invasive winemaking.

THE ADJECTIVES

OVERALL: Rich, high acid, fruit forward

AROMAS / FLAVORS: Apple, exotic fruits, white

flowers

MOUTHFEEL: Rich with high acid

THE SELLING POINTS

A great btg white wine for an Italian restaurant SUSTAINABILITY: Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Seafood dishes



