



Dedicated to one of the most famous beaches of Lipari, Porticello is a white wine where the aromatic weave of Moscato Bianco meets the verticality and iodine notes of Carricante, creating floral aromas and a savory, refreshing taste that prolongs the memory of a summer in the Aeolian Islands.

Bianco Porticello

TYPE

Dry white wine

CLASSIFICATION

Igt Terre Siciliane Bianco

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with frequent temperature changes throughout the day. Windy.

SOIL

Sandy, volcanic, deep, fertile and rich in microelements.

ALTITUDE

350 m.a.s.l.

GRAPE VARIETY

Carricante 60%, Moscato Bianco 40%

TRAINING SYSTEM

Alberello technique (free standing "little trees")

DENSITY OF IMPLANTATION

7.000 stumps per hectare

YIELD PER HECTARE

70 q/ha

FIRST BOTTLED VINTAGE

2016

GRAPE HARVEST

Handpicked with selection of the bunches.

VINIFICATION

Direct pressing of the grapes in a pneumatic press, followed by static decanting at 10-12°C to clear the must. Fermentation at 16-18°C in steel tanks with bâtonnage and lees contact for about 6 months.

Contains Sulphites.

AGING IN THE BOTTLE

At least 4 months.

ESTIMATED AGING CAPACITY

At least 5 years.

TASTING NOTES

The wine has a lively straw-yellow color with bright green highlights. On the nose, fruity notes prevail with hints of artemisia and apple. The taste is fresh, balanced, with good acidity and a fruity aftertaste.