

# ANGIMBÉ

HOMAGE TO FICUZZA

## NEW VINTAGE NEW BLEND

*Chardonnay, Sauvignon Blanc.*

Introducing the new Angimbé.  
A blend of Chardonnay and Sauvignon Blanc. Two grape varieties typical of a *mountain terroir*, coming together at *Tenuta Ficuzza*, in a unique environment.

## TERROIR

Our grapes grow in the heart of Sicily, at *700 meters above sea level*. A mountain terroir that allows for *slow, gentle ripening* and unique *freshness*, in a microclimate that protects the vines from drought and high temperatures.

## THE VOICE OF THE WINEMAKER

“The challenge came from our curiosity, which has always driven us. We decided to plant *Sauvignon at Ficuzza*, at this perfect altitude in Sicily where the climate is ideal for white grape varieties. We chose an international variety like Sauvignon, but with its own *unique characteristics*, and we were enthusiastic with the results. Over the years, we’ve watched it grow and evolve, and now, with a great maturity of the vineyard, the wine has reached its balance. So, we thought, why not combine it with our Chardonnay, also grown in the same terroir? This blend brings together the *body* of Chardonnay with the typicality and *freshness* of Sauvignon, all tied together by one thing: the land of Sicily.”

*Mario Ronco*



## A RETURN TO THE ORIGINS

The new Angimbé will be presented through the *color white*, a nod to our archive and the original label of this wine.

The white color, combined with a textured finish, tells the story of the *elegance, purity, and freshness* of this new blend.

CUSUMANO