



Salealto

Terre Siciliane IGT

Tenuta Ficuzza, Piana degli Albanesi (PA)

1/3 Insolia, 1/3 Zibibbo, 1/3 Grillo.

Vineyards cultivated on hills at 700/800m asl at a density of 5000 plants per hectare and yield of 6000 kilograms per hectare.

Vinification

Manual harvest into cases, maceration in the press at ambient temperature followed by static clarification. Fermentation in stainless steel tanks at 20°C, racking and assemblage, period on the fine lees of around 10 months, followed by aging in the bottle.