



# BAYAMORE BIANCO DI BIANCHI THE SUNKISSED WHITE



## TRENDY Line

**CLASSIFICATION:** I.G.T. Terre Siciliane

**GRAPE VARIETY:** Inzolia, Chardonnay and Viognier

**VINEYARD LOCATION:** Trapani countryside - Borgo Guarini

**ESTATE SOIL COMPOSITION:** Mid-mixture, mostly clayey with carbonate elements

**EXPOSURE:** North (300 mt. a.s.l.)

**TRAINING SYSTEM:** Cordon trained, spur pruned/Guyot

**VINES PER HECTARE (EA):** 4.100

**YIELD (KG. PER HECTARE):** 80 q Viognier, 100 q Inzolia, 90 q Chardonnay

**HARVEST PERIOD:** first ten days of August, Chardonnay, | last week of August, Viognier | first ten days of September Grillo, end of September inzolia

**FERMENTATION TEMPERATURE:** 15°- 16°C

**PERIOD OF FERMENTATION:** 10-12 days

**VINIFICATION:** Soft pressing, fermentation at controlled temperature

**MATURATION:** 3 months "sur lie", on fine lees in stainless steel tanks with daily shaking

**MATURATION IN BOTTLE:** 2 -3 months

**ALCOHOL:** 12.5 % vol. | **PH:** 3.41 (average) | **TOTAL ACIDITY:** 5.37 g/l (average)

**VINTAGE PRODUCTION:** 35.000 bottles

**FORMATS:** 75 cl

**SERVING TEMPERATURE:** 10°- 12°C

## TASTING NOTES



### COLOR

Straw yellow color with greenish shades.



### NOSE

Exotic fruit and white pulp fruit fragrances with slight citrus aromas.



### PALATE

Fragrant and sapid, wide and harmonic; a persuasive white.

