

# MARENEVE

## Denomination

Terre Siciliane IGP

## Grapes

Riesling, Gewurztraminer, Grecanico, Chenin Blanc and Carricante

## Vineyard

Experimental vineyard in Contrada Nave location, Bronte 1200 m a.s.l.

## Fermentation

Stainless steel tanks. No malolactic

## Maturation

6 months on fine lees

## Aging

About 3 months in bottles

## Organoleptic examination

Brilliant white with greenish nuances. Intense and slightly aromatic scents, fresh tropical fruits, white musk and lemon slush. Lava stone and salt. On the palate it's aromatic, extremely fresh and vertical, salty and very persistent. It reminds the freshness of the snow and the saltiness of the Mediterranean sea.

## Food Pairings

It matches well with raw fish dishes, shellfish and fresh pasta first courses and seafood

*Federico Graziani*

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