

MARENEVE

Denomination

Terre Siciliane Bianco IGT.

Grape varieties

30% Carricante, 25% Riesling Renano, 25% Gewurztraminer, 15% Chenin Blanc and 5% Grecanico.

Vinification and aging

Spontaneous fermentation in steel vats with indigenous yeasts, no malolactic fermentation, refinement in steel for 18 months on fine lees, then 6 months of aging in bottle.

Sensorial description

Bright platinum colour, with greenish nuances
The aroma is intense and lightly aromatic, with notes of fresh tropical fruit, pineapple, white peach, and litchi, white musk, rose, lemon granita, lava stone and salt.

Harmonious to the palate, while extremely crisp, refined and sharp. It reminds of the freshness of the snow and of the salinity of the Mediterranean sea.

Food pairings

It's fantastic to match with raw white fish dishes, seafood, oysters and wild asparagus.

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