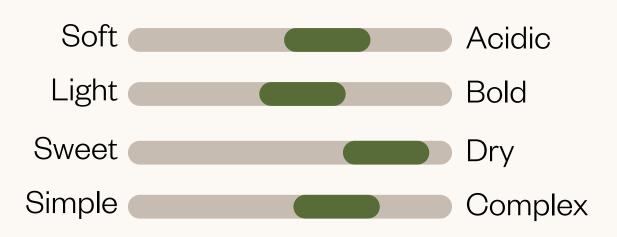
Pìnea by Zumbo Vini

ΤΥΡΕ	Fresh & fruity white
VINTAGE	2018
VOLUME	75 cL
ALC. CONTENT	12,5 %

Wine profile



Tips to enjoy

FOOD PAIRING Ideal as an aperitif, with light seafood, chicken or vegetarian dishes

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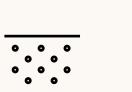
SERVING TEMPERATURE 10°C



AGING POTENTIAL

2-3 years

X



Vulcanic



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Mount Etna, 730m

VINEYARD

hand in the cellar

VINIFICATION

Softly pressed and fermentation takes place in stainless steel tanks during 15 days

MATURATION

Maturation in stainless steel tanks for 6 months, followed by a minimum of 2 months on the bottle

Tasting notes

NOSE

Aromas of acacia blossom with hints of citrus

MOUTH

A juicy and fresh balanced taste of tropical fruit. The fruity character of the Catarratto and Inzolia combined with the mineral taste of the Carricante

Vineyard and vinification

GRAPE VARIETIES

Inzolia, Carricante, Catarratto

TERROIR

TERRAIN AND ELEVATION

LOCATION

Rovittello, Catania, Sicily

Manual harvest in the first two weeks of October, selected by

