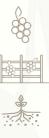


URRA DI MARE

The Sauvignon Blanc created from the sea breezes.



White Menfi DOC



100% Sauvignon Blanc

Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha. Clay and limestone soils

Vineyards are stretched along south and south-west facing hills, 80-350 mt above sea level

1st week of August

12,5% vol

0,75 L, 1,50 L

Vinification

After cryomaceration at 5-8 C° for 4-6 hours, fermentation takes place at 16-18 °C for 15-20 days. Ageing takes place in steel tanks for 4 months. **Tasting notes** The wine is straw-yellow with bright golden reflections. The aroma is intense, with notes of citrus fruits, peach, apricot and scents of mint and basil. On the palate it has a good harmony between fruity aroma and minerality, with a fresh and persistent finale. **Serving temperature** 9-11 °C

Pairings Oysters, fish salads, grilled fish

I N N O V A T I V E W I N E S Extraordinary and unique varieties making up the region's wine-making panorama; either in a blend or as a single variety, they go a long way towards creating a fresh image of a Sicily that subverts your expectations.