COSTEROSSO
COSTEBIANCO

LAGUNA di Costebianco Bianco IGT Terre Siciliane



TYPE OF WINE

Still white wine

MAIN GRAPES

White grape varieties

PRODUCTION AREA

Grapes coming from the vocated IGT area located in the territoy of Sicily Region (South-Italy)

SOILS

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

HARVEST

For white wine harvest can take plase very early in firts part of August

VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR

Straw yellow with delicate gold hints

BOUQUET

Intense floral and fruity notes of grapefruit, citrus fruits, lemon and delicate scents of sage and green apple

TASTE

Crisp and mineral, dry and full in the mouth, leaves a pleasant sensation of cleanliness and freshness and a delicate fruity aftertaste.

FOOD PAIRING

Excellent as an aperitif, is a wine to drink throughout the meal. Ideal with light appetizers and first courses, white meat, seafood and fish dishes, soft and medium ripe cheese.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

12,5% vol

[Borgognotta (75 cl)], [12,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
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