

Rifulìa

Vintage

2017

Type

Alicante Sicilia IGT

Grapes

Grenache (Alicante)

Bottles produced

2.000

Production area

Pantelleria

Ghirlanda and Montagnole Estates

Growing method

Low-growing Pantellerian bush vines

Terrain

Volcanic

Winemaking

Carefully selected and hand-picked grapes are subjected to a cold maceration in a press for 12 hours until a gently pressing is performed, followed by the natural static decantation. Fermentation takes place in stainless steel at controlled temperature. The refinement on noble lees, through the batonnage technique, continues in steel containers for about 8 months.

Alcoholic content

14% vol.

Serving temperature

8° - 10° C

Packaging

750 ml bottles, 6 per box

