

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

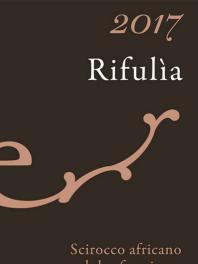
Winemaking

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



dolce far niente sulla terrazza una rifuliata estiva. Pensieri leggeri portati lontano.

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