

TASARI BIANCO

Caruso & Minini's Tasari Bianco is a fresh, floral delicately balanced wine, a slightly briny white resulted by the sea breeze blowing over Trapani hills. The harvest begins at the end of August. The wine undergoes cryomaceration for about 4 hours, followed by a thermo-controlled vinification of the must at 16°-18°C in steel tanks. Finally, the wine ages 3-month in steel tanks. Tasari Bianco is a versatile wine, a real surprising sip for every occasion.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Pale yellow color with greenish hues.

AROMA: Slightly fruity. Notes of apricot and honey are combined with floral hints, making the aromatic profile elegant.

PALATE: Almost dry, soft, with a subtle alcoholic content. A straightforward and well-balanced wine with a charming sapidity enhancing its varietal characteristics.

HOW TO TASTE

FOOD MATCH: This white wine perfectly pairs with any fish-based dish, from appetizers to main courses, included lean meats. An Ideal pairing could be with shellfish and crustaceans, outstanding with fried foods.

PROPER GLASS: Medium-sized glass with a small opening.

SERVING TEMPERATURE: 10-12 °C

MARKET DATA

WINE NAME: Tasari means "you must rise again", with a strong reference to the Sicilian dialect, and therefore to our land.

DISTRIBUTION: Ho.re.ca.

BOTTLES: 25.000

FORMATS: 75 cl

PACKAGE: Six-pack box

VITICULTURE

TERROIR: Hill

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-- clayey

EXPOSURE: north/northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First ten days of September

HARVESTING METHOD: Mechanical harvesting

WINEMAKING DATA

ALCOHOL: 12% Vol.

WHITE WINEMAKING: 4 hours of cryomaceration at 4°C, soft pressing of grapes and thermo-controlled vinification of the must at 16°-18°C in steel tanks.

