



GIASIRA BIANCO 2025

Denomination: IGT Terre Siciliane

Grapes: Moscato bianco, Chardonnay, Catarratto

Certification: Organic - IT BIO 006 D67W

Annual production: 12.500 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 4.500 - 5.000 vines per hectare, with yields of 70 q/ha

Harvesting: manual harvest in the first decade of August

Vinification: Off-the-skin vinification and fermentation in stainless steel temperature-controlled vats

Ageing: maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 12,5% vol

Total acidity: 5,7 g/l

Ph: 3,11

First vintage: 2010

Bottle size: 0,75 l

Tasting notes:

Appearance: straw yellow with light green reflections

Nose: attractive bouquet with notes of citrus and broom flowers and a delicate passion fruit aroma

Palate: savoury, mineral, with a strong acid texture, elegant and robust in character; it has an excellent persistence displaying quince and yellow peach, aftertaste of aromatic herbs

Food pairing:

Excellent to drink as an aperitif and with light appetizers or unprocessed dishes