

PRINCIPE DI GRANATEY LUCIDO



A fragrant wine with strong personality, fully loyal to the varietal characteristics of one of the main autochthonous vine in Western Sicily, grown on high hill. Grapes are hand harvested are softly pressed, then the must undergoes a static clarification. The following fermentation takes place at 16°C and ageing occurs in stainless steel tanks for three months. Elegant and harmonious, Lucido Principe di Granatey is characterised by a floral bouquet of jasmine and orange-blossom combined with scents of white pulped fruit. An organic wine of legendary elegance and versatility, perfectly suitable to any type of occasion.

DENOMINATION: I.G.P. Terre Siciliane.

ANALISI ENO-SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow with green reflections.



BOUQUET: Intense on the nose. Notes of white peach and melon mingle with scents of jasmine and orange-blossom.



TASTE: The mouthfeel is dry and balanced. The aromas of bouquet are enhanced by the great sapidity. The finish is long and intense.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based appetizers, first and main courses. It also pairs with white meat.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 10-12°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: High hill.

ALTITUDE: 300-500 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3.300.

YIELD Q/HA: 100.

HARVEST PERIOD: Second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum level.

VINIFICATION: Soft pressing and static clarification of the must at 12°C for 24 hours. Fermentation at 16°C. Ageing in stainless steel tanks for about five months.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.