



CAMBRIA

THE TRADITIONAL WINES

## BAZIA BIANCO

*Well-known in the '60, these wines rediscover their splendour. Dedicated to wine lovers.*

**Production area:** Furnari, Masseria estate

**Grape variety:** 60% Grillo and 40% 'shiny' Catarratto

**Classification:** Typical Geographical Indication (IGT) Sicily

**Soil:** medium-textured soil, traces of clay

**Altitude:** 260 metres above sea level

**Vineyards:** runner system

**Average yield:** 70 - 75 q/Ha

**Plants per hectare:** 4,200

**Harvest:** manual, mid September

**Vinification:** grapes are soft-pressed and fermented at a controlled temperature of 16°C - 17°C

**Ageing:** over two months in bottle at controlled temperature

**Tasting:**

*Colour: pale straw yellow*

*Aroma: delicate, fresh and big*

*Flavour: full, soft and persistent with a pleasant aftertaste of almo*

**Alcohol content:** 12.5% vol.

**Serving temperature:** between 8°C and 10°C.

**Recommended glass:** medium tulip glass

**Recommended with:** fish dishes and shellfish, in particular fish baked in a salt crust

**Storing:** in cool rooms at a temperature of 13°C - 15°C away from light

**Bottle:** 75 cl Bordeaux-type bottle

