



CAMBRIA

THE INTERESTING WINES

SUAVITER GRECANICO

The name Suaviter derives from the old Latin 'Soave', which means pleasant. It is said that "The two women's faces" portrayed on the label derive from an ancient medieval legend: the two female faces portrayed symbolize the Grecanico and Nero d'Avola varieties. These wines are dedicated to young people and to all those who approach the world of quality wine.

Production area: Furnari, Masseria estate

Grape variety: 100% Grecanico

Classification: Typical Geographical Indication (IGT) Sicily

Soil: medium-textured soil, traces of clay

Altitude: 240 metres above sea level

Vineyards: Guyot trained, green harvest is performed with the removal of approximately 40% of grapes

Average yield: 60 - 65 q/Ha

Plants per hectare: 4000

Harvest: manual, beginning of September

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

Ageing: over two months in bottle at controlled temperature

Tasting:

Colour: light straw yellow

Aroma: flowery with white peach scents

Flavour: delicate and pleasant

Alcohol content: 12.5% vol.

Serving temperature: 10°C.

Recommended glass: longstemmed tulip glass

Recommended with: fish dishes and shellfish

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

For Bottle: 75 cl Bordeaux-type bottle

