

# SALEMI Bianco

# MUSITA



## Data sheet

<i>Vintage</i>	2022
<i>Appellation</i>	Doc Etna
<i>Varieties</i>	Carricante
<i>Production Area</i>	Eastern Sicily, Northern Etna
<i>Soil</i>	Vulcanic Soils
<i>Vineyard</i>	Guyot
<i>Harvest</i>	Late september
<i>Vinification</i>	Grapes destemming and pressing. Fermentation at 14-15 °C with selected yeasts.
<i>Ageing</i>	Steel Tank with frequent batonnage
<i>Tasting Notes</i>	Straw yellow with golden shades. Floreal and Jasmine olfactory notes. Complex taste, well rounded and full bodied. Sapid, mineral and persistent wine.
<i>Serving Temperature</i>	15 °C

## Analytical data

<i>Alcool:</i>	12,5%
<i>pH:</i>	3,36
<i>Total Acidity</i>	5,3 gr/l
<i>Sugars</i>	1,3 gr/lit

## Packaging

<i>Bottle size:</i>	75 cl - Borgognotta Virgo		
<i>Closure:</i>	Technical cork		
<i>Bottle weight</i>	1,35 Kg		
<i>Carton Weight:</i>	8,4 Kg	<i>Carton Format:</i>	6 bottles
<i>Carton Size:</i>	275x185x305h		
<i>Pallet size:</i>	80x120	<i>Pallet gross weight:</i>	
<i>Cartons for layer:</i>	17	<i>Layers for pallet:</i>	5
<i>Cartons for pallet</i>	85	<i>Bottles for pallet:</i>	510

## Musita s.r.l.

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