

GAMBINO VINI

WE ARE ON THE VOLCANO

*Etna, at the vertical limit of
vine cultivation, where
everything is extreme*



FEU D'O BIANCO DOP SICILIA

Feu d'O white has a straw color. It has an aroma of yellow-fleshed fruits including pineapple, melon, passion fruit and ripe peaches. The taste is fresh and dry. Grillo grapes are sometimes called the 'Sicilian Sauvignon Blanc'.

DATA SHEET

Grape Variety

Grillo, Carricante.

Type of Soil

Clay, Limestone (Grillo) and Volcanic (Carricante)

Cultivation System

220x90 cm Espalier

Vine Density

5000 Plants per Hectare

Yield Grape/Ha

9000-11000 Kilos per Hectare

Aging

5 months stainless steel on the lees and at least 3 months bottle aging

Serving Temperature

13°C