



COME AND SEE US:

Santa Anna 101 D,
08290 Cerdanyola

CONTACT US:

Phone (+34) 932 65 10 96
web@cuvee3000.com

VISIT OUR WEBSITE:

<https://cuvee3000.com/en>

Grape varieties

Albanello and Moscato d'Alessandria

Origin

Italy, Sicily, Ragusa, Vittoria

Soil

280 m altitude of red sand, chalk and limestone

Vinification

maceration for 10 days with the skins, alcoholic fermentation
with indigenous yeasts

Ageing

6 months in stainless steel tanks on its fine lees

Characteristics

White, Biodynamic, Still, Fresh and crispy

Properties

Alcohol: 13 %, Ph: 3,45, SO2: 38, Residual sugar: 1,1 g/l

Also appears in:

Price: 20 - 50€



OCCHIPINTI SP68 BLANCO

ARIANNA OCCHIPINTI, Ragusa, Vittoria

2025 29002 75 CL