



TENUTA  
CHIUSE DEL SIGNORE  
LINGUAGLOSSA  
(SICILY)

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*RASULE ALTE WHITE 2013*

*Classification : white wine*

*Production area : Etna Nord*

*Alcohol content : 12.5 % vol .*

*Variety : 70 % SAUVIGNON BLANC*

*30 % NERELLO MASCALESE (*  
*vinified in white )*

*TASTING :*

*Color: Yellow*

*Aroma: Intense tropical fruit with*  
*notes of citrus.*

*Taste: Fresh , fruity, with pleasant*  
*fruity aftertaste .*

*Combination with food : wine ready*  
*to drink to pair with appetizers and*  
*entrees of fish and shellfish*

*Serving temperature : 14 ° / 16 ° C.*

*PRODUCTION :*

*1 ) Hand picking of the grapes at the*  
*right point of maturity in the second*  
*week of September . Aging in steel 2*  
*months*

*2 ) Cold maceration of the grapes*  
*and pressing.*

*Lightweight direct pressing of*  
*nerello mascalese with low yield of*  
*must -white . Next assembly and*  
*fermentation at low temperature .*

*3 ) Aging on the lees in stainless*  
*steel tanks until spring .*

*Bottling March 2014*

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