



Kammuca | White

I.G.P. - TERRE SICILIANE



TYPE: Still white I.G.P. Terre Siciliane—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fairy tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

BLEND: A blend of Sicilian white grapes. A masterful, carefully crafted synergy uniting the island's most charismatic indigenous varieties—true queens of the Mediterranean—to create a wine that is incredibly satisfying and dynamic on the palate. Renowned for its vibrant freshness and exceptional drinkability, this outstanding blend is vinified entirely in stainless steel, resulting in a white wine with an agile, fresh, and carefree character. It represents a contemporary winemaking approach that fuses Sicily's diverse varietal personalities into a profile that is accessible, immediate, and of excellent quality—far removed from fleeting trends.

COLOR: The wine displays a straw-yellow hue of extraordinary vibrancy and visual brilliance, enhanced by elegant, youthful greenish highlights that are as crisp and clear as shafts of light. This bold, cheerful, and inviting color profile visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking luminosity hints at the natural freshness and balance revealed upon tasting, creating a captivating visual effect that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: On the nose, a lively, clean, and immediately appealing olfactory alchemy unfolds, where precise varietal characteristics blend with fresh, vibrant aromatic poetry. The opening is exquisitely refined and elegant, featuring rich scents and fragrant floral notes that evoke the open air and Sicilian gardens in springtime. With aeration, the aromatic structure evolves in perfect harmony, revealing delicate white fruit pulp and a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly easy-drinking, harmonious, fresh, and agile. The sip transforms into pure liquid energy—elegant and lively; fresh sensations defined by excellent, pronounced minerality dominate, supported by vibrant, refreshing acidity. It eschews heaviness in favor of an overall smoothness that is fluid, savory, and immediate. It is a light embrace that captivates the mouth, leading to a magnificently persistent finish that blossoms into delicate, bright citrus notes, leaving the palate enchanted, refreshed, and filled with beauty.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily, a prime location situated at an altitude of 350 meters above sea level. Up here, amidst endless skies, the constant presence of sea breezes and an optimal diurnal temperature range allow the grape clusters to acquire the saline complexity and vibrant freshness that only this land can bestow, while preserving the fruit's innate fragrance.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving peak production excellence and preserving primary aromas. The selected fruit comes from vines trained on a vertical trellis system and pruned using the Guyot method—a distinguished technique that ensures a perfectly balanced relationship between vegetative growth and fruit production. This skillful geometric layout allows each vine to benefit from optimal sunlight and constant airflow, yielding grapes that are intact, healthy, and rich in the natural acidity ideal for fresh, easy-drinking, and carefree white wines.

HARVEST: Nature's perfect rhythm culminates in mid-September—the ideal moment when white grapes reach the perfect balance between sugars and pronounced varietal acidity. It is at this precise instant that the raw material is selected through entirely manual harvesting: a careful, deliberate, and timely process aimed at preserving the absolute integrity, crisp freshness, and most volatile varietal aromas of every single berry.

WINEMAKING TECHNIQUE: The wine's profile is shaped through a meticulous process carried out entirely in stainless steel tanks, eschewing the use of wood to preserve the purity of the fruit. Following hand-harvesting, the grapes undergo cold maceration at a controlled temperature of 6–8°C for 36 hours—a crucial step for extracting aromatic precursors—before gentle pressing. Fermentation follows at approximately 14°C for 20 days; subsequently, the wine rests **sur lies** (on its fine lees) for 30 days to enhance its structural creaminess prior to bottling.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (**sulphites**), Bottled in a protective atmosphere.

INFORMAZIONI NUTRIZIONALI

average values per 100ml	
Energia	313 kJ / 75 kcal
Fats	0 g
of which saturated fatty acid	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	LDPE 4	C/PVC 90
Glass	Silicone	PVC
Glass Collection	Plastic Collection	Plastic Collection
Check your local council guidelines. Separate components and dispose of properly.		

ALCOHOL CONTENT: 12% Vol. A beautifully balanced and light alcohol level, precision-calibrated to support the wine's agile, thirst-quenching structure, imparting extraordinary drinkability and making every glass incredibly versatile.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 8°–10°C. The optimal temperature to allow the youthful, fragrant, and exquisitely floral bouquet to unfold in perfect harmony, and for the vibrant acidity to spread across the palate with maximum freshness and fluidity.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and universal companion for dining and festive occasions—a true ace up the sleeve designed to enhance the most dynamic culinary versatility. It shines as the perfect choice for casual aperitifs and evenings with friends, pairing exquisitely with first and second courses featuring fresh fish, shellfish, and delicate white meats. Its crisp, clean, and easy-drinking nature creates an inseparable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

EVOLUTION AND LONGEVITY: This wine's greatest strength lies in its youthfulness and immediate appeal, showcasing peak freshness and exuberant fruitiness within an optimal window of 2–3 years from bottling. When stored under proper conditions of temperature and darkness, it retains its crisp profile and lively, mineral-driven flow, offering a consistently fresh, spirited, and vibrant tasting experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



Romano Winery

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