



ANGIMBÉ TENUTA FICUZZA

The Angimbé is born a blend of Chardonnay and Sauvignon Blanc. Two white grape varieties grown in the same mountain terroir come together at Tenuta Ficuzza in a unique environment.

The decision to plant Sauvignon at 700 meters above sea level, where Sicily proves perfect for white varieties, has allowed the creation of a wine with distinctive varietal characteristics. Today, with the vineyard fully mature, the Sauvignon joins the Chardonnay, cultivated in the same terroir, bringing freshness and typicity to the body of the wine while harmonising with the elegance of Chardonnay, all with a common denominator: the Sicilian soil. The Angimbé expresses itself through its white colour: a clear hue and a tactile texture that convey elegance, purity, and freshness, all encapsulated in this unique blend.

Grapes: Insolia 70%, Chardonnay 30%

Alcohol: 12.5%

Format: 0.75l

Info: Contains sulfites – Product of Italy

THE PRICE INCLUDES

A case of six bottles per item, with delivery to the villa.

THE PRICE DOESN'T INCLUDE

Any items not explicitly listed under "The price includes".

IMPORTANT

Deliveries are made Monday to Saturday (excluding Sundays and public holidays), depending on the check-in date. The sale of alcoholic beverages is restricted to adults aged 18 and over. Emma Villas and its appointed partners may request an identity document at the time of delivery or when the items are made available at the villa. If suitable proof of age is not provided, the delivery will not be completed.



WWW.EMMAVILLAS.COM