

REAL PLACES

SQUADRA

REAL WINE

There is no better way to discover the heart and soul of Italy than to pedal your way through the countryside, experiencing the authenticity of its many regions through crisp breezes, remarkable landscapes, and the road — shared with warm-hearted locals. Our Squadra, composed of a Master Sommelier, an award-winning chef, and an industry veteran, have been crisscrossing the winding roads of Italy for the past twenty years and, every now and then, we get off our bikes and discover something magical. **These are the wines of Squadra.**



BIANCO 2015

When it comes to climates suited for growing grapes, the island of Sicily is unrivaled. This bianco highlights the region's white varietals of Catarrato and Grillo, creating a wine that is equally delicious as it is captivating.

ALC BY VOL: 12.5%

BLEND: 75% Catarrato, 25% Grillo

VOLUME: 750ml

DENOMINATION: Terre Siciliane IGT

AGING: Stainless steel and cement vats

VINE TRAINING: Guyot

VINIFICATION: Light pressing. Rests on lees in temperature controlled stainless steel tanks until bottling.

APPEARANCE: Bright light straw

AROMATICS: Pineapple, citrus peel, and soft floral notes.

SERVING TEMPERATURE: 45°F

PAIRINGS: Spaghetti puttanesca bianchi, chilled cucumber and melon soup garnished with crab, and fresh ricotta with almonds.