



CLASSIFICATION: "VIGNAMMARE" BIANCO IGP TERRE SICILIANE

GRAPE: Grillo

VINTAGE AVAILABLE: 2016

ALCOHOLIC DEGREE: 11,5%

VINEYARD SURFACE: 0.7 ha

AGE OF VINES: 9 years

TRAINING SYSTEM: Guyot – down espalier

SOIL COMPOSITION: Red soil with limestone; the vineyards is 30 meters from the sea

HARVEST TIME: 18-20th August

YIELD PER HECTARE: 80 q/ha

WINEMAKING: 2 days of maceration with skins; no added sulphites

AGING: from September to March in still tank; 2 months in bottle

BOTTLES PRODUCED: 6000

TASTING NOTES: delicate white flower and citrus fruit aroma with a particular sea note; freshness and savoury very drinkable

FOOD PAIRINGS: oysters, raw fish, ricotta cheese