

GRECANICO DORATO

A golden wine with a scent of orange blossom



White Sicilia DOC



100% Grecanico



Espalier-grown and guyot-pruned, planting density is of 4000-4500 plants/ha.



Mainly limestone soils



Vineyards are stretched along south and south-east facing hills, 80-300 mt above sea level



3rd week of September



12,5% vol



0,75 L

VINIFICATION

After cryomaceration at 5-8°C for 4-6 hours, the grapes ferment for 15/20 days at 16-18°C, maturing for 4 months in steel vats.

TASTING NOTES

The wine is straw-yellow with vivid green reflections. On the nose it has notes of orange blossom and citrus fruits, as lemons and citron and light scents of thyme. On the palate it is fresh and sapid.

SERVING TEMPERATURE

10-12 °C

PAIRINGS

Fish starters, vegetables tabbouleh, sauteed clams.