

VERMENTINO TERRE SICILIANE I.G.T





CLASSIFICATION

Indicazione Geografica Tipica

ABV

13% Alc. by Volume

SERVING TEMPERATURE

52°F

GRAPES

100% Vermentino

HARVEST

Beginning of August

AREA OF ORIGIN

Agrigento, Sicily

AVAILABLE SIZES

750ML

SOIL

Clay

PRODUCTION METHOD

Fermentation takes place in steel tanks at controlled temperature. The ageing is made in steel tanks and then in bottle for at least 3 months

COLOR

Straw yellow color with greenish shades

TASTING NOTE

Deliciously fragrant, it is rich and long-lasting wine. Gorgeous scent of jasmine with bursts of peach, quince and citrus, and a mineral finish

FOOD PAIRING

Pairs well with seafood, pasta, or simply by its own in the sun.

CASES PER PALLET

85
CASES PER LAYER

17
BOTTLE PER CASE

12
CASE WEIGHT

35 LB
CASE DIMENTIONS

(L/W/H) Inches
BOTTLE TYPE

Castellina
UPC CODE
762765169650



