



Rina Ianca Grillo Viognier Sicilia DOC

Grapes: a blend of Grillo and Viognier.

Harvest: vines are trained using the spalliera method. Yields are low, with production per vine kept strictly to a minimum in order to maximize the concentration in the grapes. All grapes are picked by hand in mid-September. Picking takes place only in the cool early hours of the morning to ensure the grapes remain in top condition. We take enormous care when making this decision in order to achieve the perfect balance between residual sugar and acidity. Grapes are placed into small containers so that they do not become crushed by their own weight.

Vinification: we make it a priority to handle the grapes as carefully and gently as possible. Once in the cellar, the grapes are gently destemmed, but not crushed. The two grape varieties are vinified separately. Fermentation in each case is initiated by the addition of selected yeasts, and takes place at a temperature not exceeding 17-18°C for about 10 days. No malolactic fermentation takes place in order to maintain the valuable acidity. The two wines are blended together at the end of January.

Tasting notes: Rina Ianca has a bouquet of tropical fruit and vanilla aromas, with a perfect balance of fruit flavors and citrus acidity on the palate.



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