



RINA IANCA GRILLO VIOGNIER



Rina Ianca – means “white sands”, a reference to the fact that Santa Tresa lies only 7 kilometres from the coast and some of Sicily’s glorious white sandy beaches.



A little **unusual** – we have great results with Viognier, a grape variety not often seen in Sicily. Viognier marries perfectly with Grillo to give a really interesting blend.



Picking is perfectly timed – we take tremendous care when making the decision of when to pick – it is vital to pick the exact moment when there is a perfect balance between residual sugar and acidity.
Small baskets – all the grapes are hand-picked in the cool early hours of the morning. We put the grapes into small containers so that they are not crushed by their own weight.



Separate vinification – the Grillo and Viognier are each vinified separately at cool temperatures. In each case the wine remains on its fine lees for around 3 months and then we blend.



Tastes like... Santa Tresa Rina Ianca has a tropical fruit bouquet, with hints of vanilla. There is a perfect balance of fresh fruit flavours and citrus acidity on the palate.



Great with... serve nice and cool as a lovely aperitif, or enjoy with grilled white fish or grilled vegetables.

