



VERMENTINO TERRE SICILIANE IGP

Grapes

100% Vermentino

Vineyard area

The vineyards are located in the **south east of Sicily**, not far from the sea.

Harvest

The grapes are harvested at optimum ripeness **by hand in early September**, with careful selection carried out directly in the vineyard.

Vinification

Following destemming, the must remains in **contact with the skins** for approximately 12 hours at 10°C to promote **optimal extraction of the grape's aromatic compounds**, including notes of white flowers and fresh fruit, while preserving the golden colour and tannins. The grapes then undergo **gentle pressing** using a pneumatic press, after which the fermentation takes place at a controlled temperature of 14–16°C. Malolactic fermentation is intentionally avoided in order **to preserve the wine's natural freshness and acidity**. The wine is then **matured on its fine lees** at a constant temperature of 16°C until the end of January. Prior to bottling, which takes place between late February and early March, the wine undergoes a **very gentle filtration**.

Tasting notes

NeroOro Vermentino displays a pale straw-yellow colour with delicate green reflections. The nose is **intense and refined**, offering notes of **white-fleshed fruit**, subtle **citrus** and **white blossoms**, enriched by a distinctive **hint of Mediterranean herbs** and a **delicate touch of fresh mint**. Fresh and **lively** on the palate, it shows an appealing **crispness**, balanced acidity and **remarkable drinkability**, leading to a clean, refreshing finish.

Food pairing

An excellent match for **seafood and Mediterranean cuisine**, NeroOro Vermentino pairs beautifully with raw **seafood**, shellfish, grilled fish and seafood pasta dishes. Its freshness and **aromatic character** also complement light risottos, vegetable-based dishes and creamy cheeses. Particularly **enjoyable with dishes featuring Mediterranean herbs**, citrus accents or delicate spices.

