



TIRSAT

Terre Siciliane IGT

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
2011	White with great structure and longevity	50% Chardonnay 50% Viognier	Menfi (AG)

Chardonnay and Viognier in 50% blend, from vineyards that watch the beach of Porto Palo (Menfi). 12 months of batonnage and a good aging in the bottle for a wine that balances complexity and freshness.

Tasting notes: golden yellow colour. Complex and intense nose characterised by apricot aroma, yellow peaches, white flowers, spices and honey. In the mouth a sweet exotic intensity combined with a pleasant freshness which makes it very harmonious.

Pairing: ideal with shellfish and pasta dishes based on fish. You can also try it with medium-aged cheeses.

Municipality of production: Menfi (AG)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 20 mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: first half of august

Vinification: in steel

Malolactic fermentation: done

Aging: in steel

Duration of the aging in steel: 6 months on yeast (batonnage)

Duration of the aging in bottle: 4 months

Available formats: 0,75 l

