TIRSAT
Terre Siciliane IGT

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<th>TYPOLOGY</th>
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<td>2014</td>
<td>White with great structure and longevity</td>
<td>50% Chardonnay 50% Viognier</td>
<td>Menfi (AG)</td>
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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 hectare:** 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