



## TIRSAT

Terre Siciliane IGT

FIRST VINTAGE	TIPOLOGY	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

