

TONNINO

AZIENDA VITIVINICOLA

MEDITERRANEO

Variety: 100% Chenin Blanc

Appellation: Sicily "Terre Siciliane" I.G.P. – White Wine

Soil: Farmed in Sicily in a clayey and sandy soil that contains alkali

Vineyard: Tenuta Corridore, Dagala della Donna – Poggioreale

Grape output per hectare: 100-120 quintals

Farming System: Espalier with guyot pruning

Harvest: Grapes are harvested in early September with full ripening of the grapes

Winemaking: Grapes go through a 10 day long maceration process at controlled temperatures. Afterwards, the wine is refined 80% of the time in stainless steel tanks and the remaining 20% in oak tonneaux before being bottled.

Alcohol Content: 12.5 % vol.

Characteristics: Color is intense and bright. A rich and concentrated bouquet, recalling the intense aromas of the Mediterranean, such as peaches and honey that are intertwined with those of sweet jasmine flowers. This Mediterraneo contains a fresh, fruity and mineral taste.

Food Pairing: Best served with fish dishes, crustaceans and white meats. Should be served between 50-54 ° F.

