

TONNINO

AZIENDA VITIVINICOLA

Bianco Vigna di Mariù



Grape varietal: Blend

Denomination: White wine - Terre Siciliane IGP

Alcohol Content: 12% vol.

Production Zone: Valle del Belice. 200-500 meters above sea level.

Soil: Dark, deep, alluvium soil consisting of clay, sand and silt with abundant organic matter.

Winemaking: Maceration on the skins for about 15 days. Fermentation in stainless steel at a temperature of 59-61° F. No yeast or additives added during fermentation. Continual pressing occurs throughout the day. Ages in oak tonneaux barrels.

Characteristics: Yellow golden color. The nose offers a complex bouquet of orange peel, dry figs and tropical fruits. The taste is nicely balanced with a pleasant freshness.

Food Pairing: Enjoy between 54-59° F with seafood, white meats and desserts.



- Contains only naturally occurring sulfites -