

Teodora

Denomination: Terre Siciliane I.G.T.

Grapes: CHARDONNAY e VIOGNIER , organic white

Production Area: Contrada Sirignano – Monreale (PA) - Sicily

Soil: clay soil

Exposure: North, North-West

Altitude: 200 meters s.l.m., in the hills

Planting density: 4.000 plants per hectare

Age of the vineyard: 16 years

Form of breeding: espalier, simple guyot

Productive yield: 65 quintals per hectare

Harvest period: in the second decade of August

Alcohol content: 13 % vol

Vinification: destemming-crushing and soft pressing. Static cold decantation. The clear must is started in fermentation tanks at a controlled temperature of 16° C for about 10 - 12 days. Maturation for 4 months in cement and final aging in bottle.

Organoleptic characteristics: very bright straw-yellow color with greenish reflections; intense aroma composed of exotic fruit, with clear floral scents of acacia and apricot. In the mouth it is fragrant and of excellent structure, delicately aromatic with a pleasant sapid and mineral vein

Pairings: Its flavor and freshness make it an ideal pairing with first courses based on fish, with the sauté of seafood, with the fish crudités, with the lobster; always serve fresh in medium-sized glasses at a temperature of 10 -12 ° C

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