

Vermentino

SICILIA DOC



In Sicily, the cultivation of Vermentino is gradually spreading thanks to the island's climate and its soils that exalt the aromatic features peculiar to this variety.

Production area

After arriving centuries ago from Spain during the dominion of the Crown of Aragon, this variety found its ideal habitat in the coastal area of many Italian regions. In Sicily, the cultivation of Vermentino is gradually spreading thanks to the island's climate and its soils that exalt the aromatic features peculiar to this variety.

Grapes Vermentino

Characteristics

Colour: straw-yellow with greenish hues.

Nose: initial notes of white flowers and cut grass that evolve into riper hints of tropical fruits such as pineapple and mango.

Palate: a medium-bodied wine with initial amplitude and good persistence coming from the freshness that is a feature of this variety. Well balanced, long and harmonious finish.

Pairings: it is ideal with raw seafood, swordfish and tuna carpaccio, vegetable starters, fresh chesses or more simply with fish cooked with salt.



*Feudo
Arancio*

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Alcohol content

13%

Serving temperature

10-12°C

