

Tinchitè

SICILIA DOC



A novel twist from Sicily.

Production area

This wine is produced from the Grillo varietal. Cultivated in our vineyards in two areas in Sicily: the first to the south-east in Ragusa province, the second to the west in Agrigento province. Thanks to the different climatic conditions we can obtain grapes with a different aromatic style.

Grapes Grillo

Characteristics

Colour: light straw yellow with elegant green reflections.

Bouquet: very fruity with notes of nectarine and peach and light tropical notes of mango and papaya.

Flavour: Light, delicate and refreshing, with tropical fruit flavours.

Pairings: excellent as an aperitif, it pairs well with fish, fresh and slightly-seasoned cheeses, vegetables and hors d'ouvres, white meats and fusion cuisine.

Alcohol content

12%



*Feudo
Arancio*

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Serving temperature

10-12°C



*Feudo
Arancio*

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Ratings

TINCHITÈ Tinchitè 20 - 93 PTS. - I Migliori Vini Italiani - 2023

TINCHITÈ Tinchitè 20 - 92 PTS. - 5StarWines - 2024

