



SICILIA DOC





From the union between the Sicilian varietal Grillo and the international Viognier, native to the Rhône Valley, comes a harmonious blend that expresses the sunlight and richness of Sicily.

Production area

This aromatic wine showcases the great oenological potential of Sicily, which expresses elegantly fragrant aromas in its white wines. Grillo, a main native varietal of Sicily that for centuries has fed on the richness of the land and the climate of this fantastic island. In this wine, Grillo brings intense, exotic tropical notes of mango intermingled with delicate notes of white flowers and stone fruits. Viognier, a varietal originating in Rhône Valley, flourishes in Sicily.

Grapes Grillo, Viognier

Characteristics

A wine with a deep straw yellow colour, the fruity aroma is reminiscent of jasmine. The distinctly tropical aroma is enriched by very delicate notes of mango and papaya. A structured, fullbodied wine with a pronounced fruity flavour and a fresh, citrusy

Arancio

Dalila

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dry finish. Balanced and harmonious.

Pairings: it pairs well with seafood appetizers, pasta dishes with fish or white meat, grilles fish and medium aged cheese.

Alcohol content

13%

Serving temperature

10-12°C

Dalila

RISERVA





Dalila

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Ratings

SELECTIONS Dalila 20 - 90 PTS. - Annuario dei migliori vini italiani - 2021 SELECTIONS Dalila 20 - GOLD - Berliner Wein Trophy - 2021 SELECTIONS Dalila 20 - 91 PTS. - Annuario dei migliori vini italiani - 2021 SELECTIONS Dalila 20 - 91 PTS. - James Suckling - 2022 SELECTIONS Dalila 20 - DOUBLE GOLD - Sakura Wine Award -2023 SELECTIONS Dalila 20 - GOLD - Berliner Wein Trophy - 2023

SELECTIONS Dalila 20 - 94 PTS. - I Migliori Vini Italiani - 2023 SELECTIONS Dalila 20 - GOLD - Mundus Vini - 2024 SELECTIONS Dalila 20 - GOLD - Berliner Wein Trophy - 2024 SELECTIONS Dalila 20 - 91 PTS. - 5StarWines - 2024

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RISERVA

