



## **KIGGIARI**

## Grecanico Terre Siciliane IGT

An elegant wine, delicate with floral and fruity fragrances of white pulp. Remarkably fresh and sapid, it's a typical expression of the Marsala hills.

Classification: Terre Siciliane I.G.T.

Area of Production: C/da Xiggiari in the Commune of Paceco (Trapani).

East/West exposure with sunlight all day

Altitude: 70 m asl

Climate: Temperate-warm, Mediterranean Terrain: Medium textured sandy soil

Grapes Yield/ha: 60-80 q.li

Training System: Counter-espalier, guyot pruning

Age of Vineyards: 35 years Plant Density: 4,400 plants/ha

Harvest: End of August, first week of September (3 pickings)

Grape Variety: 100% Grecanico

Vinification: The grapes are hand picked at harvest during the cooler hours of the day. After destemming and a brief cold maceration, the grapes are softly pressed followed by a slow alcoholic fermentation, thermo-controlled

Ageing/Refining: The wine refines in steel vats, maintaining all of its organoleptic characteristics before bottling

## ORGANOLEPTIC CHARACTERISTICS

**Color:** Crystal pale yellow with greenish tints

Scent: Delicate floral and fruity, predominantly of white pulp Taste: Sapid and elegant, with decisive notes of fresh fruit

Alcohol Content: 12% vol Total Acidity: 6 q/l

Serving Temperature: 10-12° C

Food Pairing: Perfect as an aperitif, it also pairs well with fish crudité

and vegetables