

TARENI VIOGNIER

WHITE TERRE SICILIANE IGT

A fresh and sapid white wine, with intense notes of white peach. It is good in pairing with delicate vegetarian dishes.

GRAPE VARIETY

100% Viognier

TERRITORY OF ORIGIN

Province of Trapani

TERROIR

Soil composition: medium-textured, tending to clayey.

Altitude: 300 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period from mid-August. Traditional vinification with soft pressing and following fermentation at a controlled temperature. 4 months ageing in steel.

TASTING NOTES

Colour: straw yellow

Aroma: moderately intense and complex, with marked fruity notes of white peach accompanied by hints of Mediterranean herbs.

Flavour: moderately intense, fresh and sapid, with a pleasant softness.

PAIRING

Ideally paired with vegetarian dishes such as pasta with fried zucchini or broccoli "arriminati" (typical cauliflower dish), but also enhances raw fish. Serve at 8°-12°C.

ALCOHOL CONTENT

12,5% by Vol.

SIZE

75cl

TARENI

