

SANTA TRESA

RINA IANCA GRILLO VIOGNIER TERRE SICILIANE IGP

RINA IANCA, MEANING WHITE SAND, IS A BLEND OF GRILLO AND VIOGNIER WHICH MARRIES THE CHARACTERISTICS OF A SICILIAN AND AN INTERNATIONAL VARIETAL. THE GRAPES ARE HARVESTED BY HAND ONLY IN THE EARLY HOURS OF THE MORNING IN ORDER TO ENSURE FRESHNESS AND TO PRESERVE AROMAS. THE GRAPES ARE HARVESTED WHEN AN IDEAL BALANCE BETWEEN ACIDITY AND RESIDUAL SUGAR LEVELS HAS BEEN REACHED.

TASTING NOTES

Straw yellow color. The nose opens with aromas of white flowers, citrus and tropical fruit and evolves in more complex exotic fruit, dried apricot and vanilla notes. On the palate it is perfectly balanced between fruit flavors and a lively citrus acidity.

FOOD PAIRINGS

Its acidity and firm tannins make this wine perfect for rich meats with higher fat contents, such as ribeye, short ribs, brisket, duck leg, and pork shoulder. Great with hard cheeses and roasted vegetables as well.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vittoria, Ragusa
Green status:	Organic, Vegan Friendly
Soil composition:	Clay and iron bearing soil
Training method:	Espalier
Elevation:	550 ft a.s.l.
Vines/hectare:	
Exposure:	
Vine Age:	15 years
Harvest time:	Mid Spetember
First vintage:	2011

WINEMAKING & AGING

Varietal composition:	70% Grillo and 30% Viognier
Fermentation container:	Stainless steel tanks/ 7- 10 days at 18° C
Maceration technique:	Cold, on the skins for 6 hours
Type of aging container:	Stainless steel tanks
Length of aging:	4 months
Length of bottle aging:	1 months

TECHNICAL DATA

Alcohol:	13.5%
Residual sugar:	3.6 g/L
Acidity:	5.6
Dry extract:	

PRODUCER PROFILE

Estate owned by:	Stefano Girelli, Massimo Maggio
Winemaker:	Stefano Chioccioli
Total land under vine:	123 (50Ha)
Winery Production:	600.000
Region:	Sicily



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