

RINA IANCA

GRILLO VIOGNIER SICILIA DOC



VINEYARD & PRODUCTION INFO

Green Status: organic, vegan friendly
Soil composition: clay and iron-bearing soil
Training method: espalier
Elevation: 550 ft a.s.l.
Vines age: 15 years
Harvest time: mid September
First vintage: 2011



WINEMAKING & AGING

Varietal composition: 70% Grillo, 30% Viognier
Fermentation

Container: stainless steel tanks

Length: 7-10 days

Temperature: 64 °F

Maceration

Technique: cold, on the skins

Length: 6 hours

Aging

Container: stainless steel tanks

Length: 4 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 3.6 g/l

Acidity: 5.6 g/l



FOOD PAIRINGS

Its acidity and firm tannins make this wine perfect for rich, fatty meats such as ribeye, short ribs, brisket, duck leg, and pork shoulder. It also pairs well with hard cheeses and roasted vegetables.



TASTING NOTE

Straw yellow in color.

The nose opens with aromas of white flowers, citrus, and tropical fruit, evolving into more complex notes of exotic fruit, dried apricot, and vanilla.

On the palate, it is perfectly balanced between fruit flavors and lively citrus acidity.

PRODUCER PROFILE

Estate owned by: Massimo Maggio, Stefano & Marina Girelli
Winemaker: Stefano Chioccioli, Mattia Giacomelli
Total land under vine: 50 ha
Winery production: 600,000 bts
Region: Sicily (Italy)

