GERGENTI

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Gergenti

3 Emeralds Terre Siciliane IGT da uve leggermente appassite

Vinification

All the grapes are manually harvested and vinified in purity. The grapes are soflty pressed. The must is fermented with selected yeasts in stainless steel for 15 days at 16°C. The aging is made in stanless steel on fine lees for approx. 3 months. The five varieties are then blended in the last phase before the bottling. A final aging in bottle in recommended before the consumption.

Description

Straw yellow intense color our with greenish hints. The nose is extremely fruity with notes of acacia, mature peach, lime, fresh aromatic herbs, almond and a touch of honey. On the palate it is perfectly balanced between warmth, freshness and flavor, it closes on clean mineral sensations.

Food Pairings

Perfect with traditional Sicilian dishes such as pasta alla norma. It pairs perfectly with fish dishes and medium-textured cheeses.

Viognier, Pinot Grigio, Lucido	**Sicilia**	**12-14 °C**	**Alcol: 13%** **Zuccheri: 8 g/l**