



Rina Ianca Grillo Viognier TERRE SICILIANE IGP



WINE DESCRIPTION

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 PAIRING

Ideal with appetizers or light dishes with fish and shell fish, shrimp.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vittoria, Ragusa
Soil composition:	Clay and iron bearing soil
Training method:	Espalier
Elevation:	550 ft a.s.l.
Yield/Acre:	31-36 q/Ha
Age:	15 years
Harvest time:	Mid September
First vintage:	2011
Production:	50,000 bottles

WINEMAKING & AGING

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

ANALYTICAL DATA

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

PRODUCER PROFILE

Estate owned by: Massimo Maggio,
Stefano and Marina Girelli
Winemaker: Stefano Chioccioli
Total acreage of vine: 123 (50 Ha)
Winery Production: 600,000 bottles
Region: Sicily

