



DUCHESSA ROSINA

IGT TERRE SICILIANE

WHITE



VINTAGE	2015
GRAPES	100% Grillo
VINES PER HECTARE	6000 "a guyot" in organic regime
YIELD	40q/Ha
PRODUCTION	600 bottles
SOIL	alluvial mainly clay and rich in organic substance manuale con rigida selezione
GRAPE HARVESTING	manual with strict selection
VINIFICATION	vinified in steel for four months with thin lees and continuous batonages
AGING	eight months in steel and one month in bottle
SENSORY ANALYSIS	brilliant straw yellow, orange blossoms, exotic fruits and citrus notes. fresh and persistent on the palate
SERVING SUGGESTIONS	grilled fish, cheeses and vegetarian. excellent as an aperitif
ANALYTICAL DATA	alcohol 13,5 total acidity 5,9 ph 3,09