



VITese SAUVIGNON BLANC

Vibrant, fresh, harmonious. Vitese Sauvignon Blanc is the authentic expression of one of the most popular and welcomed international white grape variety in the world. Luscious, delicate, this Sauvignon Blanc pure is characterised by an intense olfactory impact, affecting the aromatic range of scents of orange-blossom and aromatic herbs that convey a gentle and elegant personality. A wine that shows great varietal expression with a refined structure and persistence.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright greenish-yellow, clear. Low intensity.



BOUQUET: A young wine showing great complexity. Fruit scents of white peach and pear mingle with notes of orange-blossom and aromatic herbs.



TASTE: Light and soft on the palate. The mouthfeel is dry with subtle acidity that perfectly matches the scents of orange-blossom and sage, providing excellent balance in every mouthful.

HOW TO TASTE IT

FOOD MATCHING: Ideally serves with fish-based first and main courses. It also pairs with vegetables, soups and blanched vegetables.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Sauvignon Blanc.

VINEYARD LOCATION: Vita.

ALTITUDE: 500 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIOD: Around the first and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Grapes are gently destemmed and allowed to macerate for a short period. After a soft pressing, the must obtained is clarified through settling. This is followed by fermentation at low temperatures, then the must is aged on lees.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.