

Tenuta Vignavecchia

The oldest vineyard of our estate, with strong, short vines in a wide planting layout, as tradition says. Here, most of the growing operations are still manual, Catarratto and Sauvignon Blanc grapes are harvested in crates and the vinification tries to maintain all the typical features: the straw-yellow colour, fruits and flowers smell, such as peach and jasmine, and the good structure.

Food match: *Cernia al cartoccio* (seasoned Grouper, wrapped in tinfoil and baked)

Varietal: Sauvignon blanc (50%) Catarratto (50%)

Harvesting: September, 1st week

Vinification system: 6 hours cryo-maceration (with skin contact)

Soft pressing

Vinification and aging in stainless steel tanks under controlled temperature for 12 months. Aging in bottle for 3 months

Colour: straw yellow with green reflexes

Scent: intense and rich, with notes of peach and jasmine

Taste: smooth and persistent, with good minerality and sapidity

Alcohol: 12.5%

Serving temperature: 10°C (50°F)

