



DE GREGORIO



LOTTO 1 IGT TERRE SICILIANE

NAME OF WINE

LOTTO 1 2016 - Terre Siciliane IGT (Typical Geographical Indication)

PRODUCTION ZONE

Tenuta Sirignano in the township of Monreale in western Sicily

GRAPE VARIETIES

Catarratto 70% - Viognier 30%

VINEYARD ALTITUDE

690 feet (210 meters) above sea level

MORPHOLOGY OF THE TERRAIN

Slightly steep vineyard slopes

SOIL COMPOSITION

Medium textured clays

TRAINING SYSTEM

Espaliers with Guyot pruning

VINE DENSITY

1600 vines per acre (4000 vines per hectare)

HARVEST

Hand picking during the month of September

FERMENTATION AND AGING

Hand picking of the grapes with a careful selection of the bunches, after a brief cold maceration the grapes are softly pressed. After a static settling of the must to eliminate impurities, it ferments with selected yeasts at a temperature of 61° Fahrenheit (16° centigrade). The wine then ages for several months on its lees.

ALCOHOL

13.5°

BOTTLE

750 milliliters

SERVING TEMPERATURE

54° Fahrenheit (12° centigrade)

WITH FOOD

Soups, pasta, and rice, fried dishes and soft and delicate cheese

DESCRIPTION COLOR

A brilliant straw yellow.

AROMA

Fresh and intense, fruity with accentuated sensations of citrus fruit.

FLAVOR

Soft and savory with mineral notes and an elegant, crisp finish.