



CANTINA CHITARRA GRILLO SUPERIORE



Grape variety

Grillo

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

D.O.C. Sicilia Superiore

Territory

Altitude from 20 to 150 m above sea level, mainly hilly orography with medium-textured soils that tend to be clayey with a good content of organic matter



Zone Production

(western Sicily) Marsala Mazara del Vallo, Trapani, Salemi and nearby areas



Vinification

soft pressing, static sedimentation and fermentation at controlled temperature at 16 ° C for 20 days, storage and maturation in steel



Alcohol

13 %vol

Tasting notes



Color

Straw yellow



Smell

Delicate , floral, with notes of citrus



Taste

Intense and savory, with pleasant hints of citrus



Longevity

48 months



Pairing: to combine with vegetarian cuisine and seafood first courses, excellent with grilled white meat, and fresh cheeses.



CANTINA CHITARRA CHARDONNAY SUPERIORE



Grapes variety
Chardonnay

Vineyard

Vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

D.O.C. Sicilia Superiore

Territory

altitude from 100 to 150 m above sea level, mainly flat terrain with medium-textured soils that tend to be limestone with a good content of organic matter



Zone Production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

soft pressing, static sedimentation and fermentation at controlled temperature at 16 ° C for 20 days, storage and maturation in steel



Alcohol

13,50 %vol

Tasting notes



Color

Straw yellow



Smell

Fin ed elegant



Taste

fine, persistent and with an excellent flavor



Longevity

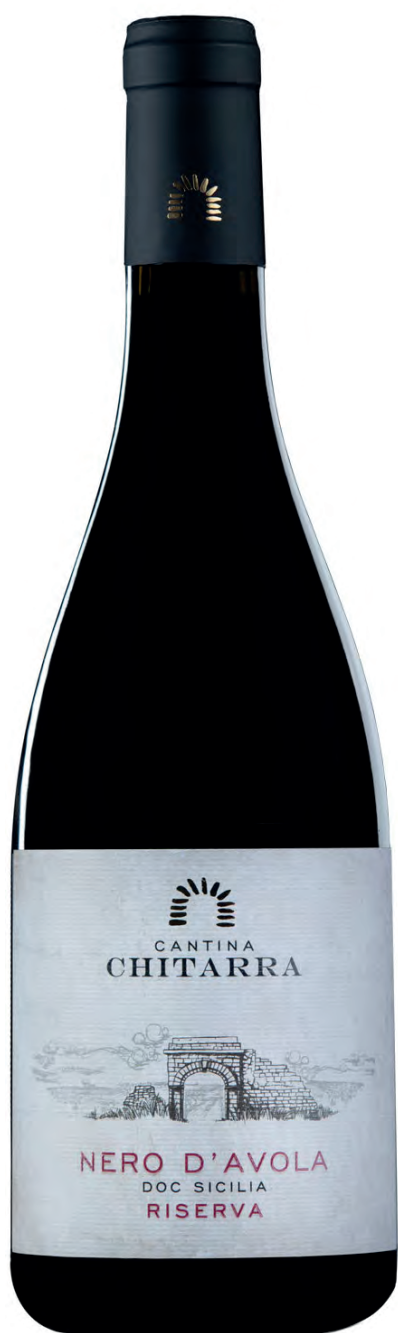
24 months



Pairing: exalts the typical Mediterranean dishes based on fish and shellfish in an exceptional way

CANTINA CHITARRA

NERO D'AVOLA RISERVA



Grape variety

Nero d'Avola

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

D.O.C. Sicilia Riserva

Territory

altitude from 150 to 300 m asl, mainly hilly orography with medium-textured soils with a good content of organic matter



Zone Production

(western Sicily) Marsala and Trapani Salemi and nearby areas



Vinification

maceration with the skins 16-18 days at 26 ° C. Racking storage and aging in concrete tanks.



Alcohol

13,50 %vol

Tasting notes



Color

Intense red



Smell

Intense fruity notes of plums and red fruits



Taste

Balanced, Soft, well structured

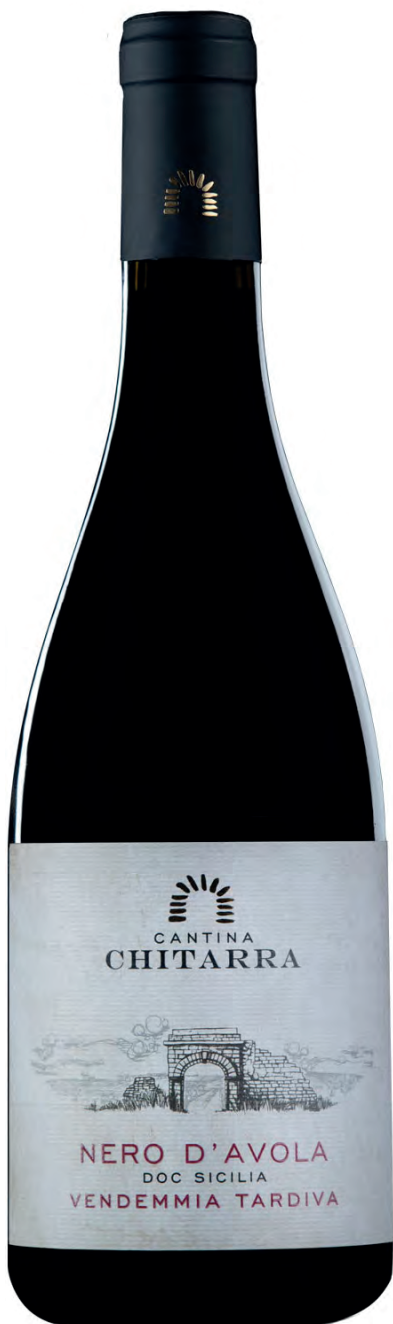


Longevity

48 months



Pairing: To be paired with red meats, roasts, braised meats and aged cheeses



CANTINA CHITARRA

NERO D'AVOLA VENDEMMIA TARDIVA



Grape variety
Nero D'Avola

Vineyard

vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/100 quintals



Denomination

D.O.C. Sicilia Tardiva

Territory

altitude from 150 to 300 m asl, mainly hilly orography with medium-textured soils with a good content of organic matter



Zone Production

(western Sicily) Marsala, Trapani, Salemi and nearby areas



Vinification

maceration with the skins 16-18 days at 26° C. Racking storage and aging in concrete tanks.



Alcohol

14,50 %vol

Tasting notes



Color

Intense red



Smell

intense fruity notes of plums and red fruits



Taste

Balanced, Soft, well structured



Longevity

48 months



Pairing: To be paired with red meats, roasts, braised meats and aged cheeses