



SETTESOLI
GRECANICO
SICILIA DOC



THE INTENSE SICILIAN SUN ENLIGHTENS SETTESOLI VINEYARDS FOR 300 DAYS A YEAR AND MAKES THE GRAPES GROW HEALTHY AND STRONG, CONCENTRATING SUGAR AND FRAGRANCES. THAT'S WHY SETTESOLI WINES ARE CHARACTERISED BY AMAZING FLAVOURS, BALANCE AND PLEASANTNESS.

GRAPE VARIETY

GRECANICO 100%

VINEYARDS

THIS LOCAL VARIETY REACHES THE PEAK OF ITS QUALITATIVE EXCELLENCE IN MENFI AREA, FROM VINEYARDS GROWING ON SANDY SOILS. THANKS TO THE SEA BREEZES, THE GRAPES RIPEN HEALTHY AND STRONG. VERTICAL TRELLIS TRAINING AND GUYOT PRUNING ALLOW THE CONTROL OF THE PRODUCTION. THE GRAPES ARE CAREFULLY HARVESTED BETWEEN LATE SEPTEMBER AND EARLY OCTOBER. EACH HECTARE OF VINEYARD IS COMPOSED OF 4.500 - 4.700 PLANTS, WITH AN AVERAGE YIELD OF 12.000 KG/HA.

ALCOHOL CONTENT

12,5% VOL

VINIFICATION

FERMENTATION TAKES PLACE IN STEEL TANKS AT CONTROLLED TEMPERATURE. THE AGEING IS MADE IN STEEL TANKS AND THEN IN BOTTLE FOR AT LEAST 3 MONTHS.

WINE

SETTESOLI GRECANICO HAS A STRAW YELLOW COLOUR WITH GREENISH SHADES, NOTES OF WHITE OLEANDER AND A FLAVOR OF CITRUS FRUIT. IT IS A ZESTY AND FRESH WINE. THE INTENSE AROMAS OF BROOM AND FRESH FRUIT MAKES IT PERFECT TO BE PAIRED WITH WHITE MEAT, FISH CARPACCIO AND CAPRESE.