Tenute Orestiadi - Molino a Vento

Sauvignon Blanc 2024



75cl SIZE

2024 VINTAGE

12.5% ABV

GRAPE VARIETIES Sauvignon Blanc

(100%)

CLOSURE Agglomerate Cork

H5026124 **SKU CODE**

EXPRESSION White, Aromatic and

Dry

COUNTRY Italy

Sicily **REGION**

ALLERGENS Sulphur

SUITABLE FOR Vegans, Vegetarians

CLOSURE Agglomerate Cork

3.2

TOTAL ACIDITY 6.4g/l Tartaric

RESIDUAL SUGAR 5.3g/l

H5026124 SKU









STILL WINE

TASTING NOTE

Sauvignon Blanc from Sicily, intensely aromatic with notes of mint, herb and a mouthful of tropical fruit and Sicilian lemons.

VITICULTURE

The Trapani hills offer an ideal location for Sauvignon Blanc vineyards, with soils rich in clay to impart minerality and proximity to the sea allowing the fruit to retain its aromatic, delicate flavours.

VINIFICATION

Grapes are hand-harvested throughout August, and softly pressed after destemming. Fermentation takes place in stainless steel tanks for about 10/15 days at a controlled temperature of 18-20°C.

FOOD MATCHING

The exotic fruity flavours in this Sauvignon mean it marries well with a range of light white meats. Grilled chicken with a vinaigrette salad would be a fantastic pairing, as would pork chops in a lightly spiced Asian-style sauce.