



Kikè

Terre Siciliane
Indicazione Geografica Protetta

Mainly produced from an aromatic grape variety that was recently introduced in Sicily, Traminer Aromatico, which gives the wine its peculiar characteristics.



VINEYARD

Type of wine: Dry white.

Grape varieties: Traminer Aromatico 90% - Sauvignon Blanc 10%.

Production area: Western Sicily.

Training and pruning systems: Controspalliera, guyot-pruning system.

Altitude: 500 mt. a.s.l.

Vines per ha: 5500.

Yield per ha: 60 ql.

Harvest period: August.

VINIFICATION

Fermentation: Stainless steel.

Refinement: Stainless steel, 6 months in bottle.

Alcohol: 13,5% vol.

TASTING NOTES

Straw yellow colour with golden hues. Bouquet of spices and candid fruits. Intense and round taste with notes of fruits and flowers and delicate hints of spices.

FOOD TIPS

Excellent as aperitif and with appetizers based on vegetables and cheese. Fish, risotto, pasta, grilled and fried fish and vegetables.

Serving temperature: 12-15°C

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