

Sicilian Wine Caretakers



RoVI

DOC. Sicilia Insolia Grillo

Sicilian pleasantness and drinkability

Our Rovi D.O.C. Sicilia is a special tribute to Romina and Vincenzo, the driving forces of our dream come true; it symbolise our countryside, gentle and fierce at the same time. RoVi is the result of the selection of our best grapes Insolia and Grillo, hand-picked carefully and strictly at the night just to preserve their intrinsecal properties. An elegant wine, with a strong personality and versatility. A white wine which deserves to amaze the palate for the joyful salinity, with a dry finish.



Bottled on behalf of Tenuta Santo Spirito Vittoria (RG) - ITALY da IT/RG/1657

PRODUCT OF ITALY

From the recovery of an ancient vineyard





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RoVi

Denomination: Sicilia DOC

Vintage:

Blend: 50% Insolia - 50% Grillo

Altitude: 656 ft. a.s.l

Solar exposition: West - South/west

Terroir: Deep, bright-coloured, calcareous, loose and well-

drained, lightly sub-alcaline
Vine training system: Guyot

Average life of grapevines: 4 years (Grapevine) Vine density: 4000 gv/Ha

Vinification: In white

Fermentation: Made in stainless steel under monitored

temperature

Temperature: 12-15 °C

Period of fermentation: 20 days

Elevage: 6 months in stainless steel vat

Tasting note: A pale yellow with green glare. The nose is alive with white fruits and orange blossoms. The palate is balanced, the salinity and a strong freshness support the dry and pleasant finish.

Alcohol(percentage contents): 12,00 - 12,50 %

Total acidity: 6,00 - 7,00 g/l Sugars left: 3,00 - 4,00 g/l

Total dry extract: 20,00 - 25,00 g/l

ph: 2,60 - 2,80



