



DE GREGORIO
since 1730

MARKIS



TECHNICAL DETAILS

APPELLATION	<i>Markis 2014 - I.G.T. Terre Siciliane</i>
PRODUCTION AREA	<i>Sirignano estate - Monreale (PA) - West Sicily</i>
GRAPE	<i>Chardonnay 70% - Catarratto 30%</i>
ALTITUDE	<i>220 m. above sea level</i>
SOIL MORPHOLOGY	<i>A gently sloping hill area</i>
COMPOSITION OF SOIL	<i>Medium clay</i>
TRAINING SYSTEM	<i>Espalier Guyot</i>
DENSITY	<i>4000 plants for hectare</i>
HARVEST	<i>Handmade in August</i>
VINIFICATION	<i>Settling of the must after removal of grape stalks and soft pressing inoculation of selected yeasts on the limpid must. Fermentation at temperature of 12°C-14°C. Refining in steel tanks for 3 months and successively in bottle for 2 months before to be on sale.</i>
ALCOHOL CONTENT	<i>13% vol.</i>
BOTTLE SIZE	<i>75 cl</i>
RECOMMENDED TEMPERAT.	<i>12°C</i>
PAIRINGS FOOD	<i>Shellfish, sardines, smoked fish, white meats, vegetable soup</i>
<hr/>	
ORGANOLEPTIC DETAILS	
COLOUR	<i>Intense straw yellow with greenish glints</i>
BOUQUET	<i>Fruity, rich and concentrated with aromas of vanilla</i>
TASTE	<i>Great balance between alcohol and acidity. Soft on the palate</i>

AZIENDA AGRICOLA GREGORIO DE GREGORIO S.R.L.

C.da Sirignano - 90046 Monreale (PA) - Italia - Tel. +39 (0)924 509152 - +39 339 7434484 - +39 340 5631452 - +39 348 3413435

Sales Office: Via Duca della Verdura, 4 - 90143 Palermo - Italia - Tel. +39 (0)91 7303231 - Fax +39 (0)91 6193302

www.degregorioagricoltura.com - info@degregorioagricoltura.com