



SAUVIGNON BLANC 2022

SICILY | ORGANICALLY FARMED

VARIETAL: Sauvignon Blanc

REGION: Sicily, Italy

VINEYARD: Our Tiamo Sauvignon Blanc comes from a single certified organically farmed vineyard on the southern Italian island of Sicily. The vineyards are in the hillsides of the Trapani area, west of Sicily, roughly 20/25 kms far from the seaside and around 1,500 feet above sea level on south facing slopes. The vineyard is almost 4 hectares with an average vine age of 25 years old, organically farmed since plantation. The soil has a prevalence of chalky layers mixed with clay and is planted with a vine density of 4.000 plants/ha, meaning a grape production of around 10 tons per hectare. The training method used is a single guyot on which fruit are allowed a maximum of 5-6 buds per vine. To both increase fertility and biodiversity in the vineyard, green composting techniques are used. This also helps during the rainy season allowing the soil to absorb more water, avoiding erosions. Due to the altitude and sea exposure, it is quite windy, which helps

naturally reduce yields. Additionally, the altitude means a good difference in temperature between days and nights, which helps preserve natural acidity in the grapes.

HARVEST: Hand-harvested in late August

WINEMAKING: The grapes are picked at night and early mornings when it is coolest. After destemming and gentle pressing of the grapes and clarification of the must, fermentation takes place in temperature controlled stainless steel vats for about 10 days after which the wine is carefully stored until ready for bottling in the early spring.

TASTING: The wine has a lovely bright crispness to it but also intense fruity and floral flavors of exotic fruits

FOOD PAIRING: Perfect to drink with hot and cold fish appetizers, sushi and sashimi, but also with white meats, vegetables and fried or grilled mushrooms.

ALCOHOL: 12.0 %

RESIDUAL SUGAR: 3.0 g/l



UPC# 8 004006 00627 3
12pk / 750ml

TIAMO ORGANIC WINES ARE PRODUCED WITH ORGANICALLY GROWN GRAPES.

IN ORDER TO HAVE ORGANICALLY GROWN GRAPES, A VINEYARD MANAGER MUST IMPLEMENT AN ENTIRELY DIFFERENT SET OF PRACTICES TO MAINTAIN THEIR VINES. THE VINEYARDS HAVE TO BE FIRST CERTIFIED IN ITALY BUT THEN MUST ALSO RECEIVE THE USDA CERTIFICATION OF "MADE WITH ORGANIC GRAPES". NO PESTICIDES OR FERTILIZERS ARE PERMITTED.

- ❖ ORGANIC
- ❖ SUSTAINABLE
- ❖ ECO-FRIENDLY
- ❖ VEGAN FRIENDLY

