



VACCARO

Winery since 1970

Sweet line

Grappoli d'Oro

Grappoli d'oro — golden grape bunches: the nectar of the gods, the fruit of a careful selection of grapes left to dry in the sun. A glass of scents and sensations, an exquisite essence perfect for meditating, for a magnificent gift



<i>Classification</i>	Late harvest
<i>Varieties</i>	100% Zibibbo
<i>Alcohol by volume</i>	14,5% vol. (the alcohol content is indicative and may vary by +/- 0.50% by vol.)
<i>Area of production</i>	Salaparuta, 350 masl, southeast aspect
<i>Soil</i>	Alluvial and deep soils, medium texture. Good content of organic matter.
<i>Training and pruning</i>	Upwards-trained vertical trellis, guyot
<i>Yield per hectare</i>	8000 kg per hectare for both varieties
<i>Wilting</i>	The ripening of the grapes is closely monitored: the overripe grapes are harvested late and selected before vinification. Vinification takes place at 14c°
<i>Organoleptic characteristics</i>	Clear golden color. Complex and intense nose characterized by aromas of white flowers, spices and honey. To the palate it recalls a sweet exotic and aromatic intensity, candied fruit and jam with a refreshing acidity.
<i>Pairings</i>	We recommend tasting it with typical sicilian pastries
PACKAGING	
<i>Btl capacity</i>	500ml
<i>Btl weight, empty</i>	350 g
<i>Btl x crate</i>	6
<i>Crate gross weight</i>	5,100 kg
<i>Pallet dimensions</i>	80x120 cm (eur)
<i>Crates per pallet</i>	125 (24 ctx per row)

