



VACCARO

Winery since 1970

Top Line



Eycos

Tradition is our watchword. Ever since our family has been making wine, we have endeavored to revive traditions in the full respect of the ancient values and preserve all the rich heritage of the past revisiting it with a modern twist. Timè, Eycos, Sofè and Zoe are ancient greek words meaning respect, pride, wisdom and family: the values to which we have dedicated the wines of our high-end line. Wines are a means of expressing the rediscovery of noble sentiments worth sharing.

<i>Classification</i>	DOC Salaparuta
<i>Varieties</i>	70% Catarratto - 30% Chardonnay
<i>Alcohol by volume</i>	13.5 % (the alcohol content is indicative and may vary by +/- 0.50% by vol.)
<i>Area of production</i>	Salaparuta, 550 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>	9000 kg per hectare catarratto/7000 kg per hectare chardonnay
<i>Vinification</i>	Both varieties are vinified in stainless steel silos for about 20 days: catarratto at 12-14 °C and the chardonnay at 14-16 °c. Aging in barriques follows.
<i>Organoleptic characteristics</i>	Eycos is a wine that expresses pride: pride with all its charm and secrets... Rounded in the mouth, elegant, balanced and harmonious, the bouquet and taste have a remarkable length. This blend expresses intriguing hints of cedar, tropical fruit and a smooth and velvety palate.
<i>Pairings</i>	Under the light of a warm sicilian summer sunset or wherever you are; with friends or with your loved one, it is perfect for cocktails and fish dishes like oysters and lobsters
PACKAGING	
<i>Btl capacity</i>	750 ml
<i>Btl weight, empty</i>	750g
<i>Btl x crate</i>	6
<i>Crate gross weight</i>	9 kg
<i>Pallet dimensions</i>	80x120 cm (eur)
<i>Crates per pallet</i>	100 (20 ctx per row)
<i>Ean</i>	8032754901045

