



VACCARO

*Winery since 1970*

Top Line



## *Timè*

*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>	100% Grillo
<i>Alcohol by volume</i>	13.5 % (the alcohol content is indicative and may vary by +/- 0.50% by vol.) Salaparuta,
<i>Area of production</i>	400 masl, southeast aspect
<i>Soil</i>	Superficial soils of medium texture, prevalingly clayey. Good content of organic matter.
<i>Training and pruning</i>	Upwards-trained vertical trellis, guyot
<i>Yield per hectare</i>	9000 kg per hectare
<i>Vinification</i>	This grillo is vinified in stainless steel silos for about 20 days at 12-14 °c. Bottle aging.
<i>Organoleptic characteristics</i>	Timè is a wine that embodies respect: a delicious and intriguing sicilian grillo. To the nose it affords pleasant scents of lemon and tropical fruit. To the palate it is amabile and reflects the fruity notes. It finishes with a delicate aftertaste of vanilla.
<i>Pairings</i>	Conceived for spring dinners in the company of friends and loved ones, enjoying fish dishes: fresh tuna with balsamic vinegar cream and cherry tomatoes with basil. It recalls the north wind and the scent of orange blossoms of our beloved land.
<i>PACKAGING</i>	
<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>	8032754901052

