

Molino a Vento

Sauvignon Blanc 2025



WHITE
STILL WINE



ITALY



SICILY



SUITABLE
FOR VEGANS

TASTING NOTE

Sauvignon Blanc from Sicily, intensely aromatic with notes of mint, herb and a mouthful of tropical fruit and Sicilian lemons.

VITICULTURE

The Trapani hills offer an ideal location for Sauvignon Blanc vineyards, with soils rich in clay to impart minerality and proximity to the sea allowing the fruit to retain its aromatic, delicate flavours.

VINIFICATION

Grapes are hand-harvested throughout August, and softly pressed after destemming. Fermentation takes place in stainless steel tanks for about 10/15 days at a controlled temperature of 18-20°C.

FOOD MATCHING

The exotic fruity flavours in this Sauvignon mean it marries well with a range of light white meats. Grilled chicken with a vinaigrette salad would be a fantastic pairing, as would pork chops in a lightly spiced Asian-style sauce.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Sauvignon Blanc (100%)
CLOSURE	Agglomerate Cork
SKU CODE	H5026125
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.2
TOTAL ACIDITY	6.4g/l Tartaric
RESIDUAL SUGAR	5.3g/l
SKU	H5026125