



Named after the district where Cantine Paolini has been producing its wines every day for over 50 years. Here the Gurgò wines are born, the perfect synthesis of a journey that starts from the vineyards and always follows the path of passion, of work, of tradition. A place where the presence of a carsic basin with a below-sea-level depression welcomes the flow of water giving fertility to the land. Strictly DOC, the Gurgò wines embrace the territoriality of Grillo, Nero d'Avola and Frappato-Syrah, and the internationality of Viognier and Chardonnay. We propose a selection of this wine line.

Viognier DOC Sicilia "Gurgò"

GRAPE VARIETIES

Viognier

WINEMAKING

Pressing of the grapes is very soft and slow fermentation at 15°C lasts for about 14 days; the wine is aged at a controlled temperature followed by a brief passage in barrels.

AGEING

Six months in bottle.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Pale yellow color with greenish hues, complex aroma with notes of apricot and orange and acacia flowers; warm on the palate thanks to its natural aroma, it has a long finish.

GASTRONOMY

It's excellent with spicy Asian dishes, dishes of fish, chicken and grilled vegetables; try it with soft cheeses.

Serving temperature 10 °C

AVAILABLE FORMATS

75 cl

AWARDS

2008 - Vinitaly - Diploma of Great Mention

2007 - Concours Mondial de Bruxelles - The Great Gold Medal

2007 - Vinitaly - Diploma of Great Mention

