



Vincenzo Trigona

Pavillon A. Stand L41

Farms Trigona Vini

<http://www.aziendeagricoletrigona.it>

Bilateral Meetings

- (13.00 pm - 18.00 pm)

Description

Trigona Farms...The quality of tradizion, the taste of luxury!The family Trigona is one of the oldest aristocratic families in Sicily. Present since the seventh century, the Trigona take their name from the castle of Trigonne in Picardy (Sweden). The Emperor Frederick II of Swabia in 1239 they crowned in Palermo, Catania, Siracusa, Canicarao, Piazza Armerina and Floresta between duke, marquis and barons. In our day the brothers Trigona bet on the tradition of farming and wine handed down for centuries, renewing the vineyards destroyed at the end of World War II by the Allies in July 1943, during the landing on the coast of eastern Sicily. The varieties who were in the area at the mouth of the river Simeto, have been replanted and grown with organic farming methods. This important red was given the name of his uncle the Duke Salvatore Trigona of Misterbianco who bequeathed it to his nephew Vincenzo his beloved estate. The White Duchess Rosina remembers instead the noble lady Rosina Li Destri, wife of the Duke Turiddu. **Italian excellence..... Luxury made.** The Company Trigona lies in the town of Catania and represents a portion of what was once the stronghold Primosole. The large estate (about 110 acres) is bordered by the SS.114 and the new embankment of the river Simeto. The lake Gornalunga is an integral part. In the last twenty years this area has been enhanced from the point of view of nature and protected in the context of a protected oasis (OASI SIMETO areas of the A/B) and represents a step in the migration of many bird species. The certified company now produces cereals and citrus wines of superior quality by adopting the method of Biological. Sangiovese, Cabernet Sauvignon and Grillo are at sea level a precocious maturity, at the end of August allows the harvest. The intense insolation insists that in the summer months until the last hour of the day he married purely clayey soils: the grapes obtained in this way have a high sugar content. The manual harvesting and selection in the vineyard, are crowned by a separate vinification controlled parameters, and finally the red dall'affinamento in barriques for 14 months. The Duke Turiddu is bottled Burgundy French stopper with cork oak, The Grillo Duchess Rosina rests a few months in an amber bottle truncated cone. **Trigona**

Farms....we pass down passions...make dreams reality!

Organization Type

Producer, Company

Email

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Country

Italy

City

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Areas of Activities

Agrofood

HoReCa

Organic agriculture