



GRILLO

Doc Sicilia

ORGANIC WINE



Typology: white

Classification: DOC Sicilia

Grapes: Grillo 100%

Production area: Mazara del Vallo (TP), northwestern Sicily (Italy)

Soil type: medium texture soil, rich of limestone and good mineral endowment

Altitude: 200/250 meters a.s.l.

Viticulture: vertical trellis system with a medium-high plant density (5000 plants/ha)

Climate: insular-mediterranean with mild winters and breezy summers

Harvest period: from the 1st to the 2nd week of September, depending each year on the ripening of grapes

Vinification: extremely soft pressing with membrane press, followed by static clarification of the musts and fermentation at controlled temperatures (16/17°C) in stainless steel tanks

Ageing: 4/5 months in stainless steel tanks in "sur lies", then in bottle for at least 2/3 months

Alcohol content: 12,5%

TASTING NOTES

Visual: bright golden yellow

Olfactory: intense and elegant with scents of the flower blossom and citrus fruits

Taste: round taste and fruity
Pairing: excellent with first courses of fish and fish fry

Serving Temperature: 8/10°C