

GRILLO



“Grown in the “San Nicola” Vineyard, on the edge of the Lago Preola and Gorhi Tondi Nature Reserve, this is a fresh wine with a good aroma, just the right acidity, and remarkable freshness. Goes perfectly with fish-based dishes..”

Classification | SICILIA D.O.C.

Variety | GRILLO BIO

Area of production | Mazara del Vallo (TP)

Vineyard name | San Nicola

Altimetry | 20 m. above sea level

Soil | Medium-textured limestone

Yield per hectare | 100 tonnes/ha

Plant density | 3.500/4.000 plants per ha

Training system | Vertical trellis with guyot pruning, 5 buds per cane

Harvest period | First week of September

Vinification technique | After de-stemming, it is cooled to limit the processes of maceration, soft-pressing after 4/6 hours of cold maceration, and fermentation in temperature-controlled stainless steel. Sur-lie ageing on the lees for 4 months, bottled cold. At least two months in the bottle before sale.

Fermentation temperature | 14°C 16°C

Fermentation duration | 16/20 days

How to serve | Served in medium-sized tulip glasses. Best at 9°C 11°C

Color | Straw yellow with greenish hues.

Aroma | Intense and balance with notes of citrus and exotic fruits.

Palate | Pleasantly balance, with good flavor and hints of Sicily.