

GRILLO



Variety: 100% Grillo

Classification: DOC Sicilia

Production location: Partinico (PA), Sicily

Alcohol content: 13% vol

Vineyard site: Contrada Lavatore

Soil type: sandy

Exposure and altitude: north-east - 350 m
above sea level

Training system: Guyot

Plants per hectare: 4000

Average age of vines: 15 years

Grape yield per ha in q.Li: 90

Harvest: September

VINIFICATION AND MATURATION

Fermentation: stainless steel

Fermentation temperature: 18° C

Fermentation duration: 15 days

Aging: steel

Stabilization method: filtration at 0.65
microns

Storage: 2/3 years

TASTING

Pale yellow in color with golden reflections, it offers a delicate bouquet of citrus fruits and tropical fruit combined with hints of acacia flowers and wild herbs. Pleasant freshness, good body and fruity finish. Excellent as an aperitif and paired with fish dishes, crudités and white meats.

