

GRILLO



CLASSIFICATION	Sicilia DOC
GRAPE VARIETIES	Grillo
VINEYARDS LOCATION	Territory of Trapani
SOIL COMPOSITION	Medium mixture with a clayey tendency
EXPOSURE	North, 300mt a.s.l.
TRAINING SYSTEM	Gujot Espalier
NR. VINES PER HECTARE	4.200
YIELDS PER HECTARE	8.000 kg
HARVEST	III decade of August, I decade of September
TEMPERATURE OF FERMENTATION	16-18°C
PERIOD OF FERMENTATION	10-12 days
WINEMAKING	Soft-pressing & fermentation at controlled temperature.

AGING	3 months in stainless steel tanks on lees
ALCOHOL	12,50% by vol.
PH	3,27
TOTAL ACIDITY	4,95 g/l
1° VINTAGE	2013
FORMATS	75 cl bottle
TASTING NOTES	Straw yellow colour with greenish hints. With citrus and floral notes, this wine made from Grillo, a typical grape in West Sicily, envelops the palate in a intensive and persistent way, revealing at the same time an unexpected minerality.
SERVING TEMPERATURE	10-12°C
WINEGLASS	For light-bodied white wine, larger bowled with closed rim to deliver more aromas.