



GRILLO

DOC SICILIA



Vinification

All grapes are picked by hand in mid September (late for Sicily, particularly for whites). A “partial-picking” method is employed where pickers go through the vineyards several times over, only picking grapes which are perfectly ripe.

After de-stemming, the grapes are soft pressed in a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18°C and lasts about 10 days. The first racking takes place after fermentation is complete, the wine is then left on the fine lees for several months to add complexity. The wine is carefully managed in such a way that there is no malolactic fermentation, so no acidity is lost – particularly important in such a hot climate.

Tasting notes

A distinct, characterful bouquet. The palate has hints of citrus and tropical fruits, and is mouth-filling with excellent balancing acidity. Ideally drunk chilled, on its own.

Grape variety

100% Grillo

Appellation

DOC Sicilia

Production area

Sicily

Alcohol

12,5 %

Service temperature

8-10 °C

Bottle size

750 ml