



Grillo D.O.C. Sicilia

The color is greenish yellow. The bouquet features hints of citrus fruit and especially grapefruit and lemon. On the palate the wine is fresh and has a good crisp body. Excellent with seafood and marinated fish salad.

Variety: Grillo

Classification: D.O.C. Sicilia

Btl capacity: 750 ml

Area of production: Salaparuta, 450 masl, south-east exposure

Soil: Dark and deep alluvial soils, medium texture, sandy-clayey silty composition, good content of organic matter

Training and pruning: Upwards-trained vertical trellis, guyot.

Yield per hectare: 80 quintals for hectare

Vinification: Grillo is vinified in stainless steel for 20 days at a temperature of 11-12 C°. This allows slow fermentation to achieve the expression typical of the variety.

Organoleptic characteristics: The color is greenish yellow. The bouquet features hints of citrus fruit and especially grapefruit and lemon. On the palate the wine is fresh and has a good acid-crisp body.

Pairings: Excellent with seafood and marinated fish salad.

Alcohol by volume: 12.5% vol.

Acidity: 5,5gl

PH: 3,5

SO2 TOT: 980mg/l

SO2: 33mg/l