

Canapi Grillo

Sicilia DOC

Grapes

100% Grillo

Vineyard area

The grapes are selected from the best vineyards in the **Marsala area**. This vineyard area is one of the most characteristic and typical of this region, with a predominance of white grapes. Vine training is by traditional **Spalliera system**.

Harvest

The grapes are **hand-picked** and we employ various **canopy management techniques** to protect them from the hot sun, which is important since the grapes only hit the **peak of maturity in mid-September**.

Vinification

Following destemming, the grapes are gently pressed with a pneumatic press. Fermentation takes place at controlled temperature not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place so that the wine retains all of the grape's natural acidity.

Tasting notes

Intense bouquet and a lovely palate **of citrus and tropical fruit flavours**, balanced by **refreshing acidity**.

To serve

This wine is perfect for drinking on its own as an **aperitif**, or accompanied with **seafood**.

