

COLPASSO



GRILLO SICILIA DOC

GRAPES

100% Grillo

VINEYARD AREA

The grapes are grown in Marsala, **in the extreme west of Sicily**, an area where excellent quality grapes for white wine are grown. We go through an extremely careful selection process for the Colpasso Grillo grapes, choosing only the most characterful and best quality grapes possible, which is very evident in the finished wine.

HARVEST

We employ various different methods of **canopy management**, in order to handle the fact that the grapes hit the peak of maturity **in mid-September**, when the Sicilian sun is still very strong. All the grapes are **hand-picked**.

VINIFICATION

Following destemming, the grapes are gently pressed with a pneumatic press. **Fermentation** takes place over a period of about 2 weeks at a controlled temperature not exceeding 18 °C. In order to retain as much of the grapes' **natural acidity** as possible, we do not carry out malolactic fermentation.

TASTING NOTES

The bouquet is prominent, **fresh and floral**. On the palate there are some **lovely citrus and tropical fruit flavours**, with **refreshing acidity**. Perfect for drinking with seafood or as an aperitif.

