

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.

