



Grillo Sicilia DOC

Grapes: 100% Grillo

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

Harvest: the grapes are hand-picked, employing various canopy management techniques due to the fact that the bunches 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 lovely palate of citrus and tropical fruit flavour and refreshing acidity. This wine is perfect for drinking on its own as an aperitif or accompanied with seafood.

