

TERRE  DI KAMA

GRILLO

D.O.C.

GRAPES: 100% Grillo.

HARVEST: The Grillo grapes are harvested by hand during the first half of September. We only harvest during the cool early hours of the morning and the grapes are put in small containers of 15kg.



VINIFICATION: We chill the grapes overnight in a refrigerated room to lower the temperature, thereby protecting their aromatic characteristics. The following day, the grapes are gently destemmed and very softly pressed. The must remains in a tank for one night at a cool temperature, allowing the natural sedimentation of all the solid particles to occur. The wine is moved into a stainless steel tank, where fermentation takes place for 10-12 days.

AGEING: After fermentation, the wine is kept on its fine lees for about 4 months, with frequent stirring.

TASTING NOTES: Terre di Kama Grillo is straw yellow in colour, it has a fresh, zesty herby bouquet. On the palate, there is a wonderful minerality, perfectly balanced, with a lovely softness on the finish. Terre di Kama Grillo is the perfect accompaniment to seafood antipasti, shellfish and is the ideal aperitif.



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