

Glam

DOC SICILY
100% GRILLO VIVACE

Charming and lively in taste, strong in fragrances, Glam is a fresh white that stands out for its elegance and vivacity. The perfect harmony of a sour note and a soft structure gives lightness and drinkability.



CAMPOREALE, PALERMO, ITALY

– **Color** straw yellow with bright green reflection.

– **Smell** impactful notes of orange and lemon peel in a background of delicate note of white peach and orange blossom.

– **Palate** good structure with a note of acidity and a long lasting minerality at the end.

VINIFICATION

Grapes picked by hand are crushed, de-stemmed and then softly pressed by pneumatic press. After a 48 hours sedimentation the clear must is inoculated with selected yeasts and then ferments at 15°C in steel tanks.

AGING

On lees for 4 months in steel tank at 10°C with frequent batonage. At least two months in bottle before the release.

Training System

free-standing espaliers rearing with guyot pruning.

Soil type

hilly, sandy with high presence of stones

No. of vines 3800/ha

Yield 8500 kg/ha



WHITE



BIO



13%Vol



500ml

