

Grillo

DOC SICILY
100% GRILLO

From the traditional Grillo grapes grown on the hills of Camporeale borns a wine able to enchant the senses. Freshness, body and persistence merge with delicate Mediterranean flavors reminiscent of orange blossom and citrus fruits.



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 than softly pressed by pneumatic press. After a 48 hours sedimentation the clear must is inoculated with selected yeasts and than ferments al 15°C in steel tanks.

AGING

on lees for 4 months in steel tank a 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



500m

