



GRILLO

Sicilia DOC

FIRST VINTAGE	TYPOLOGY	GRAPES	VINEYARDS
2007	White with great structure and longevity	100% Grillo	Niscemi (CL)

The Grillo is the most interesting Sicilian native white grape variety of recent times, for its pleasing aroma and fresh and characteristics.

Tasting notes: golden yellow color, to the nose shows his notes of apple and pear make it instantly recognizable and appreciable. The end has a note order, fresh and pleasantly balmy.

Pairing: ideal for medium-aged cheeses. You can create combinations with preparations of fish such as tuna or swordfish.

Municipality of production: Niscemi (CL)

Soil type: loose

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 55 Ql

Harvesting period: half of september

Vinification: in steel

Malolactic fermentation: done

Aging: in barriques

Duration of the aging in barriques: 8 months

Duration of the aging in bottle: 8 months

Available formats: 0,75 l

