



## GRILLO

Sicilia DOC

FIRST VINTAGE	TYOLOGY	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

