



## GRILLO | TERRITORIALS

*Grillo, a grape variety of the sicilian wine making tradition, is full of scents and tastes typical from the terroir of this area.*

### TECHNICAL DATA

**DENOMINATION** DOC Sicilia

**PRODUCTION AREA** Grisi - Monreale (PA)

**GRAPE VARIETY** Grillo

**SOIL** Clay

**TRAINING SYSTEM** Espalier training with Guyot pruning

**VINEYARD EXTENSION** 8 Ha

**VINES PER HECTAR** 5.000 vines/Ha

**HECTAR PRODUCTION** 70 quintals/Ha

**VINIFICATION** Selective grape harvest. Temperature controlled fermentation (15 - 18°C). Storage in steel vats for 6 months. Aging in bottle 60 days

### TASTING NOTES

**COLOUR** Straw yellow with elegant green shades

**BOUQUET** Fruity smell with citrus notes

**PALATE** Strong, enchanting and great persistence

**SERVING TEMPERATURE** 12° C