



MONT'ELIMO GRILLO



Sapid, mineral, identifying. A pure, aromatic, and intense Grillo, one of the island's most popular traditional grape varieties, which expresses its varietal characteristics in its drinkability. It is harvested by hand, soft pressed and slowly fermented in thermo-controlled stainless steel tanks. This is to ensure the best quality of the must and the least amount of stress of the grapes. The Grillo by Casa Vinicola Fazio is a fresh wine that stands out in a contemporary Sicilian context for its lively and pleasant character. The aromaticity and intensity of its perfumes anticipate taste and structure on the palate.

DENOMINATION: DOC Sicilia

ENO-SENSORY ANALYSIS



COLOR: Pale yellow



BOUQUET: Aromas of white melon, pear, and pineapple but also jasmine and green pepper



TASTE: On the palate it is endowed with great sapidity and it has an inviting and pleasant drinkability. Good persistence and pleasantness

HOW TO TASTE IT

PAIRING: Excellent with Sicilian fish cuisine. Definitely to try with sea urchin pasta or fried fish and vegetables

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 8 - 10°C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 12,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 100% Grillo

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 400 meters above sea level

TYPE OF SOIL: Calcareous – clayey

EXPOSURE OF THE VINES: South/West

TRAINING SYSTEM: Guyot

STRAINS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 70 q/ha

HARVEST PERIOD: Last week of August

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Soft pressing of the grapes and slow and thermo-controlled fermentation in stainless steel tanks

REFINING IN BOTTLE: 3 months