



AEGADES - GRILLO



Dry, fresh and direct. A 100% Grillo, which best expresses the varietal characteristics of the historic Sicilian variety, rich and sincere. After a manual harvest, the grapes are separated from the stalks. The must is then obtained by a preliminary pressing of the grapes and the maceration of the peels at a cold temperature. The grapes are then soft-pressed again and the fermentation is carried out slowly and at a controlled temperature. Finally, the wine is bottled and left to rest for about four months. Aegades Grillo is characterized by an elegant aromatic bouquet with hints of pear, green apple, lemon peel and flowers. A delicate white wine that has, at the same time, an important and refined structure.

DENOMINATION: DOC Erice

ENO-SENSORY ANALYSIS



COLOR: Brilliant straw yellow



BOUQUET: Notes of white-fleshed fruit, spices, floral hints of orange blossom and citrus peel



TASTE: It is dry on the palate, with a great acidity typical of the Sicilian grape. Sapid and with long finish, during which all the aromas are distinctly perceived

HOW TO TASTE IT

PAIRING: Ideal with grilled blue fish, white meats, vegetables, fish and shellfish based first and second courses

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 9 ° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 22,000 bottles

FORMATS: 75 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 100% Grillo

VINEYARD LOCATION AREA: DOC Erice area

ALTITUDE: 300/350 meters above sea level

TYPE OF SOIL: Calcareous - clayey

EXPOSURE OF THE VINES: North

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000

GRAPE YIELD QUINTALS/HA: 70 q/ha

HARVEST PERIOD: Last ten days of August

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and very slow, thermo-controlled fermentation. Cold bottled.

REFINING IN BOTTLE: 4 months

LONGEVITY OF THE WINE: 5 Years