



## GRILLI DI MARE



Fragrant and sapid. An elegant and sophisticated sparkling white wine, 100% Grillo, which best expresses the aromatic characteristics of the noble Sicilian grape. The hand-harvested grapes, are processed in the cellar with soft pressing and fermentation at a low temperature and controlled pressure. Grilli di Mare is characterized by delicate floral notes enriched by the elegant presence of spices and aromatic herbs. It represents a journey through flavors and emotions in the heart of the Trapani hills.

**DENOMINATION:** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS



**COLOR:** Brilliant straw yellow



**BOUQUET:** Graceful floral notes blended with delicate hints of spices and sage



**TASTE:** On the palate it is fresh, pleasantly sapid and harmonious

### HOW TO TASTE IT

**PAIRING:** Ideal with aperitifs, first and second fish-based courses like risotto, pasta or cous cous

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 6 ° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 18,000 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:** 400/500 meters above sea level

**TYPE OF SOIL:** Calcareous - clayey

**EXPOSURE OF THE VINES:** North

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 4000

**GRAPE YIELD QUINTALS/HA:** 60 q/ha

**HARVEST PERIOD:** First twenty days of August

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 11.5% Vol.

**CONCENTRATION OF SULPHITES:** 95 mg/L

**WHITE VINIFICATION:** Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and fermentation in thermo-controlled autoclave in order to reach the right pressure. Cold bottled.

**REFINING IN BOTTLE:** 3 Months

**LONGEVITY OF THE WINE:** 3 Years