



GRILLO SPUMANTE BRUT



Dry and citrusy. A Charmat method sparkling Grillo, which fully reflects the varietal characteristics with great class and excellent structure. The grapes are harvested by hand at the ideal moment of ripeness. They are destemmed and cold macerated. The pressing of the grapes is carried out in a soft and progressive way to extract the best part of the juice. Fermentation takes place slowly and at a low temperature. Grillo Spumante Brut, at the top of the quality pyramid of Casa Vinicola Fazio, is characterized by a refined bouquet of yellow-fleshed fruits, softened by spices and aromatic herbs that make it delicate and extremely balanced.

DENOMINATION: DOC Sicilia

ENO-SENSORY ANALYSIS



COLOR: Straw yellow, bright and brilliant



PERLAGE: : Fine and persistent



BOUQUET: Delicate notes of citrus and white pulp fruits are pleasantly mixed with hints of aromatic herbs



TASTE: Creamy and slightly sapid to the palate. All the aromas are enhanced thanks to a delicate and harmonious body

HOW TO TASTE IT

PAIRINGS: Excellent as an aperitif or paired with raw fish. Ideal for the whole meal.

RECOMMENDED GLASS: flûte

SERVING TEMPERATURE: 4-6 ° C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 14,000 bottles

FORMATS: 75 cl - 150 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 100% Grillo

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 400/450 meters above sea level

TYPE OF SOIL: Calcareous - clayey

EXPOSURE OF THE VINES: South - South / West

TRAINING SYSTEM: Guyot

STRAINS/HA: 4500

GRAPE YIELD QUINTALS/HA: 60 q/ha

HARVEST PERIOD: First twenty days of August

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12% Vol.

CONCENTRATION OF SULPHITES: 95 mg/L

VINIFICATION IN WHITE: Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and very slow fermentation at low temperature. Second fermentation with the Charmat method.

AGING IN AUTOCLAVE: 3 months "sur lie" with daily stirring

REFINING IN BOTTLE: 3 Months

LONGEVITY OF THE WINE: 5 Years