



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