



## 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:** Hilly viticulture

**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