



## 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:** Hilly viticulture

**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