



## MONT'ELIMO GRILLO



Sapid, mineral, identifying. A pure, aromatic, and intense Grillo, one of the island's most popular traditional grape varieties, which expresses its varietal characteristics in its drinkability. It is harvested by hand, soft pressed and slowly fermented in thermo-controlled stainless steel tanks. This is to ensure the best quality of the must and the least amount of stress of the grapes. The Grillo by Casa Vinicola Fazio is a fresh wine that stands out in a contemporary Sicilian context for its lively and pleasant character. The aromaticity and intensity of its perfumes anticipate taste and structure on the palate.

**DENOMINATION:** DOC Sicilia

### ENO-SENSORY ANALYSIS



**COLOR:** Pale yellow



**BOUQUET:** Aromas of white melon, pear, and pineapple but also jasmine and green pepper



**TASTE:** On the palate it is endowed with great sapidity and it has an inviting and pleasant drinkability. Good persistence and pleasantness

### HOW TO TASTE IT

**PAIRING:** Excellent with Sicilian fish cuisine. Definitely to try with sea urchin pasta or fried fish and vegetables

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 8 - 10°C

### ON THE MARKET

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

**ANNUAL PRODUCTION:** 12,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Hill Viticulture

**VARIETIES USED:** 100% Grillo

**VINEYARD LOCATION AREA:** Western Sicily

**ALTITUDE:** 400 meters above sea level

**TYPE OF SOIL:** Calcareous – clayey

**EXPOSURE OF THE VINES:** South/West

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 5,000

**GRAPE YIELD QUINTALS/HA:** 70 q/ha

**HARVEST PERIOD:** Last week of August

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 12.5% Vol.

**CONCENTRATION OF SULPHITES:** 90 mg/L

**WHITE VINIFICATION:** Soft pressing of the grapes and slow and thermo-controlled fermentation in stainless steel tanks

**REFINING IN BOTTLE:** 3 months