

GRILLO SICILIA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 12 ha
Soil composition: calcareous and sandy
Training method: vertical trellising, Guyot system
Elevation: 1,541 ft a.s.l.
Vines/ha: 6,500 vines/ha
Exposure: South-East
Vines age: 12-16 years
Harvest time: beginning of September
First vintage: 2005
Production: 70,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Grillo
Fermentation
Container: stainless steel tanks
Length: 10 days
Temperature: 57 °F
Maceration
Technique: cold, on the skins
Length: 12 hours
Aging
Container: 30hl stainless steel tanks
Length: 5-6 months
In bottle: 3-4 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 4 g/l
Acidity: 6.2 g/l
Dry extract: 19 g/l



FOOD PAIRINGS

Perfect with fish, seafood and delicate cheeses.



TASTING NOTE

The color is pale straw yellow.
The bouquet on the nose is intense and rich, with hints of golden apple followed by tropical fruit notes.
Sapid, clean, and well-balanced sip.

PRODUCER PROFILE

Estate owned by: Colosi family
Winemaker: Pietro Colosi
Total land under vine: 90 + 12 ha in Salina
Winery production: 700,000 bts
Region: Sicily (Italy)

