

IL GRILLO BRUT



VINEYARD & PRODUCTION INFO

Soil composition: red sandy loam on a well-drained limestone base

Training method: espalier

Elevation: 492 ft a.s.l.

Vines/ha: 5,000-5,500 vines/ha

Vines age: 15 years

Harvest time: late August

First vintage: 2015

Production: 80,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Grillo

Fermentation

Container: stainless steel tanks

Length: 8-10 days (1st fermentation) -

14 days (2nd fermentation)

Temperature: max 64 °F (1st fermentation) -

max 57 °F (2nd fermentation)

Aging

Length: 2 months on the lees

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 10 g/l

Acidity: 6.4 g/l

Dry extract: 29.4 g/l



FOOD PAIRINGS

Perfect as an aperitif with shellfish and light pasta dishes. Excellent with traditional Sicilian seafood cuisine, such as red tuna tartare.



TASTING NOTE

Pale straw-yellow with hints of gold. This sparkling Grillo has fine, gentle bubbles and a fresh, fruity nose with hints of citrus and floral notes. On the palate, it is very well balanced, gentle and soft, with a refreshing burst of acidity and gorgeous fruitiness.

PRODUCER PROFILE

Estate owned by: Massimo

Maggio, Stefano & Marina Girelli

Winemaker: Stefano Chioccioli,

Mattia Giacomelli

Total land under vine: 50 ha

Winery production: 600,000 bts

Region: Sicily (Italy)

DAL 1697

SANTA TRESA

