

PURE

GRILLO IGT SICILIA

A refined wine, symbolic of Sicily, that has an intense fresh bouquet with unique notes of candied citrus fruits and a markedly full-bodied and harmonious palate. Grillo is excellent as an aperitif, marrying perfectly with first courses, fish or poultry.

Grapes: 100% Grillo

Vineyard areas:

The grapes come from local vineyards cultivated in the Marsala area, a characteristic and well-known area of Sicily.

Harvest:

The Pinot Grigio grapes are carefully picked by hand in mid-September. Each vineyard is picked several times over in order to pick each individual bunch of grapes at its optimum ripeness.

Vinification:

After de-stemming the grapes are very gently soft pressed in a pneumatic press. Prior to fermentation the juice is chilled to allow a natural separation of sediment and juice. After racking selected yeasts are added to initiate the alcoholic fermentation.

Fermentation:

Fermentation takes place in temperature controlled conditions of 18°C for approximately 10 days.



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