



GRILLO

SICILIA DOC



Collaborations in the management of the company's vineyards have led to the management of vineyards located at c. 600 m above sea level in Segesta, an area that is very suitable for cultivating white grapes like Grillo.

APPELLATION Sicilia DOC

GRAPE VARIETY 100% Grillo

VINEYARD Località Segesta

SOIL Hilly, rich in rock fragments with surface rocks

VINEYARD SIZE 4 ha

VINEYARD AGE 12 years old

EXPOSURE East/west

AVERAGE ALTITUDE 600m a.s.l.

VINEYARD DENSITY 6,500 vines/hectare

AVERAGE YIELD PER PLANT 1.2kg

CULTIVATION/PRUNING Spur pruning

HARVEST First half of September

FERMENTATION At a temperature of about 18°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING In steel and at least 3 months in the bottle.

ANNUAL PRODUCTION About 12,000 bottles

SENSORY PROFILE Straw-yellow color. The nose reveals delicate and complex notes of dried flowers, hay and straw. On the palate it expresses Mediterranean heat that is well-contrasted by the freshness resulting from its strong acidity.

PAIRING Fish and shellfish in general, pasta dishes with Mediterranean sauces.

SERVING TEMPERATURE 8-10°C



TENUTE CALÌ
vini e relais

