

# Single Variety – Grillo

## VINTAGE

2024

## TYPE

Organic white wine

## DESIGNATION OF ORIGIN

Sicily  
Controlled Designation of Origin

## PRODUCTION AREA

Central-eastern Sicily

## GRAPE VARIETY

Grillo

## ALTITUDE

More than 200 metres above sea level

## GROWING YEAR

Sicily has experienced a dry autumn and winter, followed by a dry spring. The summer was hot with no rainfall

## HARVEST

From mid to late August

## VINIFICATION

Short maceration of the grapes followed by soft pressing. The flower must ferments for ten days at 16 °C. The wine then ages in steel for about two months in contact with its own yeasts

## AGEING

Once it has been bottled, it is kept in the cellars for a month before being put on the market



## Tasting notes



### Colour

Shiny yellow with greenish tinges



### Bouquet

Tropical fruit, grapefruit, Sicilian orange blossom and Mediterranean maquis



### Flavour

Rich and elegant on the palate, with a fresh lingering taste. Its aromatic richness and fresh acidity make it highly drinkable



### Wine longevity

Three years



### Alcohol content

13% vol.



### Pairings

It pairs well with Mediterranean cuisine, mixed vegetable 'caponata', fried battered vegetables, fish soups and raw seafood



### Serving temperature

8-10 °C



### First vintage produced

2022



### Formats

75 cl