



BAGLIO DI GRISI



GRILLO

SICILIA DOC
Denominazione di Origine Controllata

Grape:	100% Grillo
Production zone:	municipality of Monreale (Palermo)
Exposure and altitude:	south-easterly exposure, altitude between 100 and 300 m above sea level.
Soil type:	marly-clay
Vine training system:	espalier
Plant density:	4400 vines/ha
Harvesting period:	First ten days of September
Alcohol content:	12.5% vol Serving temperature: 12-16° C
Bottle sizes available (litres):	0.75

TECHNICAL DATASHEET

Vinification: the grapes are hand-picked and then delicately destemmed and crushed. The cooled and softly pressed must is transferred to stainless steel tanks where alcoholic fermentation takes place at a temperature of 13°C. After 30-40 days of slow fermentation, the resulting wine is racked and kept on lees for at least a month to enhance its volume and structure.

Ageing: in steel for four months followed by two months' bottle-ageing.

SENSORY DETAILS

Among the green hills of Western Sicily, a few kilometres from the ancient Norman town of Monreale, the Di Lorenzo family cultivates one of the native Sicilian grapes par excellence, Grillo. This bright yellow wine with pale greenish highlights is made from a careful selection of bunches of grapes. The bouquet conveys hints of citrus fruits, crusty bread and fleshy yellow fruit such as apricots. The taste is full-bodied and well-structured, with a well-balanced acidity. The finish is mineral.

PAIRINGS

Important white with a strong taste, which pairs well with fish or white meat dishes.