



BAGLIO DI GRISI



VENTU

TERRE SICILIANE

Indicazione Geografica Protetta

Grapes:	Nero d'Avola and Syrah
Production zone:	Grisi, a hamlet of Monreale - Palermo
Exposure and altitude:	altitude between 300 and 500 m above sea level.
Soil type:	clay
Vine training system:	espalier
Plant density:	4400 vines/ha
Harvesting period:	Second and third ten days in September
Alcohol content:	14% vol Serving temperature: 17-18° C
Bottle sizes available (litres):	0.75

TECHNICAL DATASHEET

Vinification : the bunches are harvested into crates when they have reached full maturity.

The destemmed and cooled grapes are transferred to the fermentation tanks where alcoholic fermentation takes place for 8-12 days at a temperature of 24/28°C by specific yeasts. Frequent pumping over takes place during fermentation to increase the extraction of perfumes and colour. The wine obtained is then aged partly in steel tanks and partly in French oak barriques, followed by at least two months' bottle-ageing

SENSORY DETAILS

The beautiful property owned by the Di Lorenzo family, located in Grisi in the municipality of Monreale, is home to the cultivation of Nero d'Avola and other grape varieties, such as Syrah and Cabernet Sauvignon. Purplish red wine, fruity and potent with evident spicy sensations. Smooth and harmonious on the palate , with great structure and aromatic persistence.

PAIRINGS

Excellent with legume soups and red meats.

Grisi deriva dal greco Kyssos, cioè "Oro", diventato nel periodo bizantino Kyssos, che significa "terra dell'oro", grazie alle potenzialità di terreni ricchi e fertili dove oggi coltiviamo i nostri vigneti che circondano un antico baglio padronale.

Ventu è un vino fruttato e possente dalle forti sensazioni speziate. In bocca risulta morbido, armonico, di grande struttura e persistenza aromatica.