



BAGLIO DI GRISI

Case Sparse

GRILLO

SICILIA
DENOMINAZIONE DI
ORIGINE CONTROLLATA



Case Sparse is the name indicated by all our staff to identify the place where the vineyard of Grillo from which this wine is made of, is located, in proximity to some old houses, once inhabited. After 8 years from the planting and after the equilibrium of the vines is reached, the constant and excellent quality of the grapes suggested us to look for something more, to allow the grillo to show the greater complexity of its grapes: a controlled refinement in small French oak barrels.

Grape variety:	Grillo
Vines planted in:	2014
Training system:	Guyot double inverted
Plant density:	4.000 plants/HA
Altitude:	450 m a.s.l. with South-East exposure

CHARACTERISTICS OF THE SOIL:

Deep and basically medium-textured soils tending to clayey.

Vinification: The grapes harvested in the early hours of the morning, are immediately pressed and brought to a low temperature; after about 36 hours the clear must is sent to the fermentation tank, which takes place at 15 ° C.

Ageing: 50% of the wine obtained is placed in French oak barrels, the remainder continues aging in steel; at the beginning of the summer it is blended and prepared for bottling at the end of the summer. The bottles rest for over 60 days before being released.

TASTING NOTES

The wine has a bright straw yellow color with greenish reflections. On the nose, the intensity and complexity of the aromas with citrus and floral notes are accompanied by sweet spicy notes. On the palate the wine is ample (thanks to the acidity that transmits depth) and at the same time soft (due to the contribution of the aging in wood).

PAIRINGS

The excellent flavor will allow a wide range of combinations from simple aperitifs to fish-based dishes to fresh cheeses. Serving temperature 8-10 ° C.