

TERRITORY

PRODUCTION AREA

Western Sicily

GRAPE VARIETY

Grillo

SOIL

Mixed calcareous-siliceous composition

ALTITUDE

More than 200 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines or bush-trained, with medium-high plant density per hectare

CLIMATE

Mild winters and hot, dry summers, with significant temperature variations between day and night during the summer season



Grillo

TASTING NOTES

COLOUR

Bright straw yellow with greenish reflections

BOUQUET

Conveys a hint of fruit and a Mediterranean tint

FLAVOUR

Ample with a good freshness and persistence

Calanica

GRILLO



TYPE

White

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand, during the 2nd half of September

VINIFICATION

Soft pressing of grapes and use of only first-pressing must, fermentation for more than 10 days at 16°C

MATURATION

In steel for more than two months with yeast contact

AGEING

After bottling, the wines spends a month in bottle in a temperature controlled environment to develop the aromas

ALCOHOL CONTENT

12.5 % - 13.0 % vol.

SERVING TEMPERATURE

8° - 10° C

FOOD PAIRINGS

Ideal with fish dishes and white meat

STORAGE METHOD

In a cool and not excessively humid environment, away from light

DURATION

Up to 2 years in proper storage conditions

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2019 harvest



DUCA DI SALAPARUTA



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