

TERRITORY

PRODUCTION AREA

The hills of Western Sicily, between the towns of Salemi and Marsala

GRAPE VARIETY

Grillo

SOIL

Mixed composition, tending towards limestone

ALTITUDE

From 200 to 350 metres above sea level

VINEYARD

Vertical trellised vines

CLIMATE

Mild winters, cool springs and hot summers but with significant temperature variations



Grillo

TASTING NOTES

COLOUR

Bright straw-yellow with greenish highlights

BOUQUET

Intense, floral, very fine

FLAVOUR

Fresh, agreeable and very drinkable. Marked orange blossom notes

CANTINE

FLORIO

SPUMANTE BRUT



TYPE

Sparkling Brut

CLASSIFICATION

Spumante

HARVEST

Manually harvested before fully ripe, during the early morning in late August

VINIFICATION

Very soft pressing of the grapes and use of free-run must only. Slow, low temperature fermentation. The wine thus obtained is transformed into sparkling wine using the Charmat method

MATURATION

One month after pressing

AGEING

One month in bottle at a controlled temperature

ALCOHOL CONTENT

12.5 % by vol.

SERVING TEMPERATURE

10° - 12° C

RECOMMENDED WITH

Ideal as an aperitif

STORAGE METHOD

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

LIFE

A wine to be enjoyed preferably within two years

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2016 harvest



FLORIO

DUCA DI SALAPARUTA

CANTINE

FLORIO