

TERRITORY

PRODUCTION AREA

Western Sicily

GRAPE VARIETY

Organic Grillo

SOIL

Mixed composition, limestone/siliceous

ALTITUDE

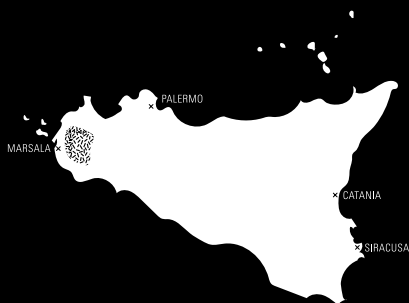
Greater than 200 metres above sea level

VINEYARD

Espalier-trained, with medium density of 4,500 vines per hectare

CLIMATE

Mild winters and hot, dry summers, with major temperature variations between day and night in summer



Grillo

TASTING NOTES

COLOUR

Bright straw yellow with greenish reflections

BOUQUET

Fruity notes and Mediterranean citrus flowers, e.g. orange blossom

FLAVOUR

Broad with good freshness and persistence

IRMÀNA

ORGANIC GRILLO



TYPE

White

CLASSIFICATION

DOC Sicily

HARVEST

Mid to late September

VINIFICATION

Short grape maceration, followed by soft pressing. The free-run must ferments for over 10 days at 16°C

MATURATION

In steel for over two months in contact with its own yeasts

AGEING

After bottling, it spends one month bottled in the cellars to develop the bouquet

ALCOHOL CONTENT

12.5% - 13.0% by vol

SERVING TEMPERATURE

10° - 12°C

FOOD PAIRINGS

Excellent with fish dishes and white meat

STORAGE METHOD

Store in a cool, dry place away from direct sunlight

SHELF LIFE

Over two years if stored in suitable wine cellars

FORMAT

75 cl bottle

1ST YEAR OF PRODUCTION

2022 harvest



CORVO

DAL 1824