

PRODUCTION AREA - Western Sicily, towns of Salemi and Gibellina. Risignolo Estate.

GRAPE VARIETY - Grillo.

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed composition, mainly siliceous-clayey.

Altitude - about 300 meters above sea level.

VINEYARD - Vertical shoot positioning trellised vines and bush-trained vines, with a density of more than 5,000 plants per hectare.

CLIMATE - Mild and wet winters with extremely dry and windy springs and summers with sharp differences in temperature.

HARVEST - By hand, in the morning, at full maturity, during the first half of September.

VINIFICATION - Further selection of the grapes during the harvesting to obtain approx. 55% of the first pressing must which is left to ferment slowly in small oak casks for about 40 days.

AGEING - At the end of November the wine is transferred with its lees to glass-lined vats in cool cellars where the evolution continues until late spring. For at least three months in bottle at controlled temperature.

TASTING NOTE

Colour - straw yellow with slight greenish highlights.

Bouquet - floral, slight note of vanilla, complex.

Flavour - wide, velvety, lively, well-bodied and persistent.

ALCOHOL CONTENT - 12,5 % - 13,0 % vol.

SERVING TEMPERATURE - 10° - 12° C.

RECOMMENDED WITH - To be served with fish dishes, shellfish and white meat dishes.

1ST YEAR OF PRODUCTION - 2001 harvest.



■ Grillo

