

Pinzeri

› **Grillo**
DOC • Sicilia
Organic wine



Vineyard

The Grillo grapes come from the Salemi estate at an altitude of about 140 meters above sea level. With its marly structure, the soil is rich in organic substance and shows the typical pebbly configuration known as “Cuti”.

Grape harvesting

Late August to early September. The grapes are harvested manually in the coolest hours of the day.

Winemaking

After their careful selection, the grapes undergo reductive pressing (absence of oxygen) by means of a nitrogen-saturated pneumatic press and vinified in steel vats at a temperature of 15° C. Fermentation lasts about 12 days at a temperature of 15°C. Once the fermentation is completed, the wine is kept on the yeasts until bottling, which promotes a greater evolution of its flavour and scent.

Organoleptic Properties

Elegant and fine, with an intense straw yellow colour and greenish hues. Full-bodied and enrapturing on the nose, with elegant and intense floral and fruity scents (yellow melon, peach) that are typical of this vineyard. Soft and deep, with a long taste-olfactory finish.