

# Fontana dei Grilli

› **Perricone**  
**IGP • Terre Siciliane**  
**Organic wine**



## **Vineyard**

The grapes come from the Salemi estate at an altitude of about 200 meters above sea level. The flat land is extremely rich in structure and organic substances.

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## **Grape harvesting**

Second decade of September. The grapes are manually harvested in the coolest hours of the day.

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## **Winemaking**

After their careful selection in the vineyard, the grapes are vinified in steel tanks and macerated on the skins for about 12 days, at a controlled temperature of 20°C. Once the malolactic fermentation is completed, the wine undergoes the refinement process in steel tanks at a controlled temperature. The assembly occurs in spring time with a 15% of Perricone, aged in oak barrels for about 12 months, belonging to the previous vintage.

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## **Organoleptic Properties**

Intense garnet red with purple hues. Captivating fruity bouquet with plum and spicy notes. The mouthfeel is fresh, harmonious and well-structured due to the presence of soft and ripe tannins.