

Collezione di Famiglia

- › **Grillo Riserva
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 “Cutì”.

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 tanks. Fermentation lasts about 12 days at a temperature of 15 °C. Once the fermentation is completed, the wine ages in large French oak barrels for one year. Thanks to regular batonage, it remains fragrant and savoury.

Organoleptic Characteristics

Elegant and fine, with an intense straw yellow colour. Full-bodied and elegant on the nose, with pleasant hints of custard and ginger, floral as well as fruity with hints of lime and grapefruit but also of yellow melon and peach, typical of the variety. Soft, full, savoury and persistent palate.