

Metodo Classico Grillo DOC Sicilia

- › **Spumante Metodo Classico
Dosaggio Zero (20 months on the yeasts)
V.S.Q. - Organic**



Vineyard

The grapes come from the Salemi estate at an altitude of about 170 meters above sea level characterized by a soil with a marly/chalky structure.

Grape harvesting

Third week of August after a careful selection of the most suitable cru.

Winemaking

After their careful selection, the grapes are gently pressed and vinified in steel tanks at a temperature of about 15°C. Once fermentation has occurred, maturation continues on the yeasts.

Refermentation and Maturation

In the spring following the harvest the base wine undergoes a second fermentation in the bottle at a temperature of 15°C for about 30 days. Once the refermentation is completed the bottles are placed in the stacks for at least 20 months. The bottles are then placed on the "Pupitres" to carry out the "Remuage" (riddling) and allow the clarification of the wine. After about 20 days of riddling the wine is disgorged, no sugars are added to the wine.

Organoleptic profile

Pale yellow with greenish hues, it shows a very fine and persistent perlage with an elegant crown of froth. Rich on the nose, with hints of yeast and citrus fruits. A full-bodied and balanced mouthfeel, with a pleasant acidic finish.