

ARINI ENOT. GIUSEPPE CASA VINICOLA - MARSALA

GRILLO 2020



Product: Grillo D.O.C. Sicilia;

Grapes: Grillo;

Production area: Marsala and neighboring territories (TP);

Planting year: 2005;

Altitude: 20 to 80 meters above sea level;

Soil: clayey soil of medium texture with a good degree of fertility;

Yield per hectare: 60 quintals about;

Farming system: espalier;

Pruning: guyot simple;

Harvest time: early September;

Vinification: Traditional, in white with soft squeezing, fermentation at a controlled temperature to continue then the fermentation in 600 hectoliters stainless steel tanks, in the presence of yeasts, for about 4/5 months and subsequently refinement in bottle;

Bottling: February / March;

Alcohol: 13.00% Vol.;

Total Acidity: 5,55 - pH 3,30 - ZR 4,20 g/l - ET 24,50 g/l;

Aging capacity: 2/3 years;

Serving temperature: 8/10 ° c.;

Colour: Brilliant, straw yellow;

Bouquet: intense and persistent, with hints of white pulp fruits and floral notes that blend with notes of typically Mediterranean sweet spices, sage and bread crust;

Expressed firmly the distinctive elements of the Grillo.

Taste: dry, expertly balanced, soft, fresh and persistent, with a marked flavor and structure;

Ideal food pairing: Fish appetizers, shrimps, smoked fish, shellfish and fish dishes;

Storage: Constant temperature 16 ° C, controlled light, bottle vertically.