



# Maenza

## Ohana Grillo

### TECHNICAL SHEET

**WINE TYPE** DOC Sicilia

**GRAPE VARIETY** 100% Grillo

**ALCOHOL** 13,5 vol.

**PRODUCTION AREA** Western Sicily

**SOIL** Sandy/Clayey

**ALTITUDE** 400 above sea level

**TRAINING SYSTEM** Espalier with Guyot pruning

**PLANTING DENSITY** 4000 plants per hectare

**YIELD PER HECTAR** 80 q

**HARVEST** 1st decade of September

**VINIFICATION** Soft pressing and fermentation on the lees for 12 hours

**AGEING** six months in steel tanks

**BOTTLE AGEING** About 2 months

### TASTING NOTES

**COLOUR** Pale yellow

**NOSE** Distinctly tropical bouquet, with citrus notes and white flowers

**PALATE** Intense, well-balanced and persistent

**PAIRING** Excellent with fried shellfish and fish-based first courses. Ideal for an aperitif

**SERVING TEMPERATURE** 10-12°C

