

Mare Intorno Grillo

Sicilia

Denominazione di Origine Controllata



Wine type white - Sicilia DOC

Grapes 100% Grillo

Area of production Agrigento area, south west Sicily

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 15 years

Training system predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 10 tonnes

Harvest September

Fermentation steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation not carried out

Ageing 3 months in steel tanks

Bottle ageing 2 months before release

Serving temperature 12°C

Suggested glass type heavy balloon-shaped glass for white wine

Tasting notes

Colour straw yellow with greenish highlights;

Bouquet well-defined and harmonious perfumes of hay, mimosa and chamomile, alternating with notes of rennet apples, almonds, gooseberries, exotic fruit and Mediterranean herbs;

Taste this wine stands out for its striking personality, reflecting the aristocratic essence of the grapes. Fruity and intense, with a pleasant and well-balanced acidity;

Food pairing delightful with Acquerello rice with nettles, spaghetti and sea urchins, fried cod, monkfish au gratin, beccaficu sardines, sole alla mugnaia and oven-baked grouper.