



LaMura



Grillo Sicilia DOC

REGION

Sicily

VARIETY

100 % Grillo (indigenous grape variety). The vineyards are located in Valle del Belice, a hilly land in the western part of Sicily.

Cultivation method: Traditional spalliera (guyot and spurred cordon system). Planting density is of about 3500 vines/hectare. Production average is of about 60/70 tons.

Harvest: Hand-harvest takes place in September, preferably at night, to preserve the healthiness of the grapes. Only the perfect and ripe grapes are picked and then transported through small containers to avoid damages to the bunches.

Vinification process: The grapes are destemmed to eliminate any eventual vegetal hints, and then soft pressed. A static decantation of the must takes place at 9/10 °C to better prepare the fermentation process. Fermentation lasts about 12 days at a controlled temperature, never exceeding 64 F (18°C). The first racking, which takes place after the fermentation, eliminates only the rough lees. The wine is then left on the fine lees in order to add structure and complexity.

TASTING NOTES

Straw yellow color and greenish reflections, this Grillo has a delicate aromatic character. Fresh and crispy with a good complexity and texture.

FOOD PAIRINGS

Perfect chilled, on its own or with lightly seasoned cheese. A great match with seafood pasta or fish, clam chowder, sushi and sashimi.