



## Cusumano

Shamaris  
Grillo Sicilia DOC

### REGION

Sicilia

### VARIETY

100% Grillo



**CUSUMANO**

Elevation: on hills at 400m asl, North exposure

Density of 5000 plants per hectare and yield of 7500 kilograms per hectare.

Harvest: Manual harvest into cases in the first half of September

Vinification: Cold maceration on the skins for 5 hours at 14°C, pneumatic pressing, cold decanting, fermentation at 18°-20°C, period in stainless steel tanks on the fine lees for 4 months followed by aging in the bottle.