

Baglio dei Grisi

BAGLIO DI GRISI



Grillo
Sicilia DOC

REGION

Sicilia

VARIETY

100% Grillo

Production zone: municipality of Monreale (Palermo)

Exposure and altitude: south-easterly exposure, altitude between 100 and 300 m above sea level.

Soil type: marly-clay

Vine training system: espalier

Plant density: 4400 vines/ha

Harvesting period: First ten days of September

Vinification: the grapes are hand-picked and then delicately destemmed and crushed. The cooled and softly pressed must is transferred to stainless steel tanks where alcoholic fermentation takes place at a temperature of 13°C. After 30-40 days of slow fermentation, the resulting wine is racked and kept on lees for at least a month to enhance its volume and structure.

Ageing: in steel for four months followed by two months' bottle-ageing.

TASTING NOTES

The bouquet conveys hints of citrus fruits, crusty bread and fleshy yellow fruit such as apricots. The taste is full-bodied and well-structured, with a well-balanced acidity. A mineral finish.

FOOD PAIRINGS

Important white with a strong taste, which pairs well with fish or white meat dishes.