

Il Grillo del Marchese

Denomination: Sicilia D.O.C.

Grapes: GRILLO, organic white

Production Area: Contrada Sirignano – Monreale (PA) - Sicily

Soil: clay soil

Exposure: North, North-West

Altitude: 200 meters s.l.m., in the hills

Planting density: 3.600 plants per hectare

Average age of the vineyard: 10 years

Form of breeding: espalier, simple guyot

Productive yield: 90 quintals per hectare

Harvest period: in the first decade of September

Alcohol content: 13 % vol

Vinification: destemming-crushing and soft pressing. Static cold decantation. The clear must is started in fermentation tanks at a controlled temperature of 16 ° C for about 10 - 12 days. Maturation for 4 months in steel and aging in bottle for about two months

Organoleptic characteristics: Yellow with greenish reflections, complex nose with anise, white and yellow floral notes, a good balsamic with mallow, asparagus and white peach. Taste phase rich but easy, of good freshness with notes of pink salt, tasty taste, persistent and wide finish

Pairings: Ideal with fish and shellfish starters, first courses based on seafood and fish; Serve in medium-sized glasses at a temperature of 8-10 ° C

Sales & Marketing:

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