

New for 2021:
Sicilia DOC

Varietal: Grillo
Where: Central Sicily
Average 450' – 1200' in elevation



Soils: Mixed

Farmed: Vertical Shoot Trellis & bush trained
Medium high density planting

Harvest: first week of August

Cellar: Soft pressing followed by fermentation at moderate temperature; Stainless steel 1-2 months.

Taste: Delicate citrus blossom aromas with notes of yellow apple, grapefruit and refreshing acidity.

Pairing: Seafood, salads, international cuisines

