

#### TERRITORY

#### PRODUCTION AREA

Western Sicily

#### GRAPE VARIETY

Grillo

#### SOIL

Mixed calcareous-siliceous composition

#### ALTITUDE

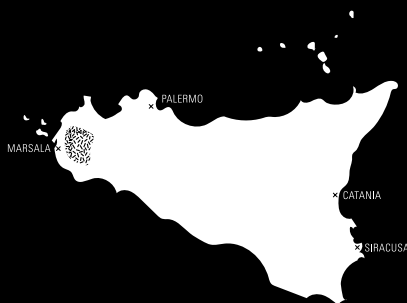
More than 200 metres above sea level

#### VINEYARD

Vertical shoot positioning trellised vines with medium-high plant density per hectare

#### CLIMATE

Mild winters and hot, dry summers, with significant temperature variations between day and night during the summer season



Grillo

#### TASTING NOTES

##### COLOUR

Bright straw yellow with greenish hints

##### BOUQUET

Floral, intense and complex. With clear notes of Mediterranean flora

##### FLAVOUR

Ample, full body, fresh and persistent

# IRMÀNA

## GRILLO



#### TYPE

White

#### CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

#### HARVEST

By hand, during the 2nd half of September

#### VINIFICATION

Soft pressing of grapes and use of only first-pressing must, fermentation for more than 10 days at 16°C

#### MATURATION

In steel for more than two months with yeast contact

#### AGEING

After bottling, the wines spends a month in bottle in a temperature controlled environment to develop the aromas

#### ALCOHOL CONTENT

12.5 % - 13.0 % vol.

#### SERVING TEMPERATURE

8° - 10° C

#### FOOD PAIRINGS

Ideal with fish dishes and white meat

#### STORAGE METHOD

In a cool and not excessively humid environment, away from light

#### DURATION

Up to 2 years in proper storage conditions

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

2019 harvest



DUCA DI SALAPARUTA

