

GRILLO 4 FILARI SICILIA DOC

PRODUCTION AREA: Contrada Macellarotto and Contrada Serpi in Camporeale countryside

SOIL: hilly, with sandy loam and good presence of skeleton

ALTITUDE: 500 metres above sea level

YEAR OF PLANTING: 2005

TRAINING SYSTEM: counter-espalier with Guyot pruning

VITICULTURE: vineyard management in accordance with organic farming principles and bunch thinning during pre-veraison

PLANTS PER HECTARE: 3.600

YIELD: 40 quintals per hectare

HARVEST: manual picking in the early morning and transfer to the cellar in small 8 kg. crates

FERMENTATION: manual picking in the early morning and transfer to the cellar in small 8 kg. crates

FERMENTATION: whole grapes are pressed softly within a few hours of picking and after 24 hours of settling their fermentation is carried out at 15 °C

AGEING: in steel tanks on the lees at 10°C for 6 months with weekly stirring, then 2 months in bottle prior to release.



TASTING NOTES

COLOUR: straw yellow with bright greenish reflections

ON THE NOSE: tropical notes of grapefruit, of elder and figs alternate with ones of orange blossom and breadcrumb

ON THE PALATE: broad sip characterized by good acidity and great sapid finish.