

Grillo

I.G.P. Terre Siciliane

TECHNICAL PROFILE

GRAPES:	Grillo biological grown
WINE TYPE	White
GRAPES VARIETY	Grillo
CLASSIFICATION	I.G.P. Terre Siciliane
HARVESTING PERIOD	Late August
WINE MAKING	Temperature controlled fermentation
ALCOHOLIC GRADATION	12%vol. - total acidity 6,7g/l - pH 3,10
AGEING	6 months in steel with maintenance of yest in suspension

TERRITORY

ALTITUDE	420m above sea level
CLIMATE	Mild, wet winters, hot,dry summers
TERRAIN	Medium mixture, rich in limestone
PRODUCTION AREA	Center of Sicily Territory of Caltanissetta (near Delia)

VINE YARD

EXPOSURE	Southern
CULTIVATION SYSTEM	Espalier with Guyot pruning with 8-10 buds plants
DENSITY OF THE PLANTING	Plants per hectare 3.500
YIELD PER HECTARE	90 quintals Approx

ORGANOLEPTIC PROFILE

COLOR	Yellow with green highlights
NOSE	Persistent note of Mediterranean herbs and citrus
MOUNTH	Remarkable freshness and minerality
SERVING TEMPERATURE	10-12°C
SERVING SUGGESTION	Fish dishes, pasta and sweet cheese-. Excellent with dessert
LONGEVITY	To be enjoyed within 3-4 years and more

GRILLO



Azienda Agricola Deliella