Grillo
I.G.P. Terre Siciliane

TECHNICAL PROFILE

GRAPES: Grillo biological grown
WINE TYPE White
GRAPE 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 yeast 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
MOUTH 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

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