



'GRAPPOLI DEL GRILLO 2023'

Classification: Grillo Terre Siciliane, IGP.

Grape: Grillo 100%.

Alcohol (% ABV): 13.

Territory: Western Sicily, Contrada Samperi, Marsala (TP).

Vineyard surface (ha): 9 (about 22 ac).

Age of vines: 20 years.

Soil composition: limestone, sandy loam, level land.

Training system: single Guyot, 3,500 vines per hectare.

Residual sugar: 1,20 g/L.

pH: 3.02.

Acidity: 5,80 g/L.

TotalSO2: 37 mg/L.

Harvest: manual, first week of September.

Yield per hectare (hl): 35.

Winemaking: Rigorous manual selection of the clusters and soft pressing to obtain a must that will naturally decant under cool conditions for 48 hours. The limpid run starts fermenting thanks to wild yeasts, at controlled temperature, in stainless steel vats. The process is then completed in French oak barrels of 225, 500 and 1,000 l to preserve the wine primary aromas and to enhance its bouquet during the aging period.

Aging: 12 months in French oak barrels (tonneaux and vats of 10 hl, fine grain) on its own lees and stirred (the French technique of bâtonnage) until its maturity. 6 months in bottle.

Bottles produced: 32.600.

First vintage: 1991.

Food pairings: It pairs well with strong-flavoured dishes. Amazing to taste it after 10 years of aging in bottle. Serve at 10-14 °C (50-57 °F).

