



## GRILLO

Vintage 2017

The Grillo from the Monreale area is reinterpreted with a modern twist, resulting in a fresh, aromatic and pleasantly drinkable wine.

### Technical details

- **Grapes:** Grillo
- **Appellation:** Sicilia DOC
- **Vine growing area:** Sallier de La Tour Estate - Monreale (PA) - Sicily
- **Training system:** espalier
- **Pruning system:** guyot
- **Vines per ha:** 4.100
- **Yields per ha:** 100 ql
- **Fermentation:** traditional in white
- **Fermentation temperature:** 16°C
- **Duration of fermentation:** 15 days
- **Malolactic fermentation:** not developed
- **Ageing:** Stainless steel in presence of sediment for 4 months
- **Alcohol content:** 13% Vol.
- **Wine analytical data:** pH 3,09 - TA 5,8 g/l - RS 2,3 g/l - ET 20,3 g/l

