

## ARIDDU

Grillo



### DESCRIPTION:

The word "Ariddu" is the Sicilian translation of the name of this grape variety of ancient origin. The skin grape is transparent and thick, its colored is golden yellow with rusty spots. All these characteristics give the wine a strong personality and let it stand out among the Sicilia white wines.

Straw yellow wine, sapid and dr. The bouquet is elegant and refined, combine with fried food or roast fish.



### CLASSIFICATION:

I.G.P Terre Siciliane

### VINEYARD LOCATION:

Hyblean Hills

### SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

### GRAPES VARIETIES:

100% Grillo

### TRAINING SYSTEM:

Trained in the counter-espalier system and pruned by guyot method

### AGE OF VINEYARD:

15 - 20 years

### YIELD PER HECTARE:

80 Q.

### VINIFICATION:

12h crio-maceration with skins and cold fermentation

### AGEING:

3 months in steel and 1 month in bottle

### ALCOHOL:

12,5% vol.

### FORMATS:

bottle cl. 75

### SERVING TEMPERATURE:

10° - 12°