

ORGANIC WINE



ALESSIA

Grillo organic



DESCRIPTION:

This wine shows a pale straw yellow color and nuances of greenish-yellow. It has a lively and caressing soul. Floral nuances combine with marked notes of tropical fruits, aromatic intensity, delicate savouriness and sensory freshness, give harmony and pleasantness. Ideal with starters and light pasta dishes, perfect as an aperitif.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Grillo organic

TRAINING SYSTEM:

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

AGE OF VINEYARD:

12 years

YIELD PER HECTARE:

100 Q.

VINIFICATION:

12h crio-maceration with skins and cold fermentation

SPARKLING WINE-MAKING:

Prise de mousse with Charmat process with slow fermentation at cold temperature

AGEING:

1 month in steel and 1 month in bottle

ALCOHOL:

11% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

8° - 10°