

ORGANIC WINE



RASULA

Grillo organic



DESCRIPTION:

The dialect format "Rasula" is the literally neraning for the passage between two vineyards.

This wine has straw yellow color, a refined and persistent bouquet, a vibrant and lovely acidity, with a length aftertaste and aromatic fragrances.



CLASSIFICATION:

D.O.P. Sicilia

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:

10 years

YIELD PER HECTARE:

100 Q.

VINIFICATION:

12h crio-maceration with skins and cold fermentation

AGEING:

3 months in steel and 2 months in bottle

ALCOHOL:

12% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

10° - 12°