

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

12,5% vol.

FORMATS

bottle cl. 75

SERVING TEMPERATURE

10° - 12°