

palma  nera

GRILLO SICILIA
DENOMINAZIONE ORIGINE PROTETTA



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GRAPES:

Grillo

VINEYARD AREA:

The grapes are selected from low-yielding vineyards in the province of Trapani, on the island of Sicily, southern Italy. The vineyards are all trained using the Guyot method.

HARVEST:

The grapes are carefully picked by hand in early September.

VINIFICATION:

The Grillo grapes are de-stemmed and then softly pressed.

The must is then chilled to 12°C and left to rest for 24 hours.

Fermentation is carried out using selected yeasts at a controlled temperature of 17°C.

The resultant wine is then left on its lees in stainless steel tanks for three months in order to maximise extraction of complex aromas.

ALCOHOL: 12,5%

WINEMAKER'S NOTES:

The wine is pale yellow in color, with slight hints of green and a fruity and fragrant bouquet.

In the mouth it is pleasantly well-rounded and laced with pineapple, tangerine and lemon flavors and has a long, lingering finish.