



# GIASIRA

## GRILLO 2020

**Denominazione:**

DOC Sicilia

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**Grapes:**

Grillo 100%

**Certification:**

Organic – IT BIO 006 D67W

**Annual production:**

5.000 bottles

**Production area:**

South-eastern Sicily, Rosolini (SR) – Contrada Ritillini

**Soils and climate:**

calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

**Training system:**

VSP (Vertical Shoot Positioning) with Guyot pruning

**Planting density:**

5.000 vines per hectare, with yields of 80 q/ha

**Harvesting:**

manual harvest in the last decade of August

**Vinification:**

Off-the-skin vinification after soft pressing, fermentation in stainless steel temperature-controlled vats

**Ageing:**

maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

**Alcohol content:** 13,5% vol

**Total acidity:** 6,61 g/l

**Ph:** 3,04

**First vintage:** 2013

**Bottle size:** 0,75 l

### TASTING NOTES

**Appearance:**

straw yellow with light golden reflections

**Nose:**

intense bouquet with strong citrus and vegetable hints

**Palate:**

full taste, fresh, with good minerality and hints of cedar peel

**Food pairing:**

Wine to pair with first courses with seafood or vegetables, fish courses or young cheeses.