



Production Area: Sambuca di Sicilia (AG),
c.da Sgaretta - 350m asl

Variety: 100% Grillo

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The grapes are harvested manually in the cooler hours of the day. After harvesting they are cooled with the use of dry ice. At this point the destemming takes place and the must is cold stabilized, at about 2 °C, for 4/5 days.


After this phase begins the alcoholic fermentation at a controlled temperature (12/14 °C) for about 15 days. 10% of the mass ferments in barrique.

After fermentation, refinement takes place with the lees for a month.

The wine ages in steel tanks.

Alcohol: 12,5%

Winemaker: Vito Giovinco



The color is straw yellow. The nose has a refined and slightly aromatic bouquet: wild flowers, orange blossom and fresh fruit, then notes of herbs, citrus and pear. On the mouth the wine is fresh, mineral, well structured and has a pleasant and slightly savory finish.



Perfect as an aperitif. It goes well with raw fish, shellfish, soups and light risotto. Also excellent with fresh cheeses. **Serve at 10 °C.**