



**Production Area:** Sambuca di Sicilia (AG) - 350m asl

**Variety:** 100% Grillo

**Soil:** Medium mixture

**Training System:** Espalier

**Vinification and aging:** The grapes are harvested manually at the coolest hours of the day.

After harvesting, they are cooled using dry ice.

The must is then de-stemmed and stabilised at about 2 °C for 4/5 days. After this step, alcoholic fermentation begins at a controlled temperature (12/14 °C) for about 10/15 days.

After fermentation, the wine ages for one month with its lees.

The wine ages in steel tanks.

**Winemaker:** Vito Giovinco



Straw yellow colour. The nose is aromatic and fruity: peach, tropical fruits and flowers. The palate is really fresh. The finish is long and mineral.



Excellent with fish dishes (crab), fresh cheese, light risotto, cous cous and fish soup. Great with smoked fish. **Serve at 10 °C.**