

Grillo Parlante

Grillo - Sicilia DOC



Bright straw yellow in colour with greenish nuances. Its bouquet encompasses the exuberant character of exotic fruit and the delicate scent of white flowers, giving expression to “Grillo Parlante” so as to reveal its varietal aromas. A feeling of richness on the palate integrates a pleasant saltiness. Fine and balanced, it expresses a sought-after compromise between acidity and fruit ripeness.

Appellation: DOC Sicilia Grillo

Grape variety: Grillo

Training system: Counter-espalier with Guyot pruning

Planting density: about 3600 plants per hectare

Yield per hectare: 110 quintals

Type of soil: clay loam with good structure

Altitude: 50 metres above sea level

Harvest time: from late august to mid-september

Winemaking: grape chilling and cryomaceration in an oxygen-free environment; soft pressing, must settling and fermentation in stainless steel vessels at controlled temperature.

Aging: the wine ages on its lees in stainless steel vessels for about four months, in accordance with “sur lies” method. Periodical pumping-overs stir up the lees and increase the wine’s shelf life, as well as imparting it with a pleasant richness on the palate.

Bottle capacity: cl 75

Service temperature: 8-10°C

First vintage of production: 2003

TASTING NOTES

Color: bright yellow with greenish nuances

On the nose: typical varietal aromas deriving from thiols that resemble those of exotic fruit, lychee, yellow peach, passion fruit along with more terpene-derived aromas of white flowers and citrus.

Taste: rich and fruity, balanced by saltiness provided by the cultivation soil (carbonates and limestone of marine origin).