

Marino Abate

Ariddu

Grillo Sicilia DOC 

Winemaking Details

Grapes are hand harvested and then softly pressed. Then the must undergoes static clarification. Fermentation takes place at 16°C, followed by the ageing in stainless steel tanks for about 4 months.

Tasting Notes

Color: Bright straw-yellow, smooth.

Nose: Typical notes of spices, white pepper and sage mingle with pleasing hints of yellow peach and white melon.

Gusto: Sapid, intense. Fresh and strong on the palate. The great acidity increases the varietal aromas.

Food Pairings: Excellent with aperitifs, raw fish, crustaceans, grilled blue fish

Alcohol content: 12,5 %vol

Production area

Marsala, Trapani - Western Sicily

Grape variety

100% Grillo

Altitude

150m above sea level

Average age of the vine

25 years

Soil

Medium-texture, chalky

Form of farming

Guyot pruning

Viticulture

Organic management

Harvest

Manual in a little box - second decade of September

