

Aquilæ Bio Grillo

Sicilia

Denominazione di Origine Controllata



Wine type white - Sicilia DOC

Grapes 100% Grillo

Area of production Agrigento area, south west Sicily

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 250 m to 600 m a.s.l.

Average age of vines 15 years

Training system predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 90 quintales

Harvest first decade of September

Fermentation traditional in white at controlled temperature

Malolactic fermentation not carried out

Ageing 4 months in stainless steel tanks

Bottle ageing 2 months before release

Serving temperature 12°C

Suggested glass type heavy balloon-shaped glass for white wines

Tasting notes

Colour pale straw yellow with greenish highlights;

Bouquet elegant and wide bouquet with notes of yellow ripe fruits (peach, plum and apple) floral fragrances (gorse, rose);

Taste the palate shows a good balance between freshness and savouriness, with very lengthy and pleasant aromatics;

Food pairing aperitif and all kind of fish dishes.