

## Fileno

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 200 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** 9 tonnes

**Harvest** September

**Fermentation** steel tanks at a controlled temperature of 16°C for 15 days

**Malolactic fermentation** not carried out

**Ageing** 3 months in concrete tanks

**Bottle ageing** 2 months before release

**Serving temperature** 12°C

**Suggested glass type** heavy balloon-shaped glass for white wine

### Tasting notes

**Colour** straw yellow with greenish highlights;

**Bouquet** elegant and wide bouquet with notes of yellow ripe fruits such as peach, plum and apple; pleasant hints of broom, spice and nuts;

**Taste** the attractive palate reveals good balance between acidity and savouriness. Long and pleasant aromatic persistence;

**Food pairing** delightful with raw shrimps and grilled bluefish. It also blends beautifully with sea urchin spaghetti or even pasta with "pesto trapanese".