

GRILLO PDV 2019

EN

SICILIA DOC

AGRONOMIC DATA

| | |
|---------------------|--|
| Territory | · Camporeale |
| Agronomic technique | · Biodynamic - Organic |
| Grape variety | · Grillo 100% |
| Altitude | · 450 m.s.l.m. |
| Vineyard exposure | · North-South |
| Soil composition | · Sandy, with the presence of sandstone. |
| Training system | · Guyot |
| Plant density | · 4000 vines/ha |
| Yield | · 70 q |
| Harvest period | · 11 ^o decade of September |
| Harvest method | · By hand |

OENOLOGICAL DATA

| | |
|-----------------|--|
| Vinification | · Destemming with previous cooling at 8°C in the cell, short maceration on the skins, soft pressing and fermentation at controlled temperature with indigenous yeasts. |
| Aging | · In concrete for 6 months on noble lees. |
| Aging in bottle | · 4 months |

ANALYTICAL DATA

| | |
|---------------|------------|
| Total acidity | · 6,4 g/l |
| pH | · 3,05 |
| Alcohol | · 13% vol. |
| Dry extract | · 28 g/l |

ORGANOLEPTIC PROPERTIES

| | |
|---------------|--|
| COLOUR | · Bright golden yellow color. |
| AROMA | · Fruity and citrusy, with notes of flint and petroleum. |
| TASTE | · Well-structured and elegant, with a savory/salty sensation that makes it fresh and persistent. |
| SERVING TEMP. | · 12°C |

