



# VINOLAURIA GRILLO



The Grillo vineyard, whom gave birth to the famous Marsala, has always grown on flat, warm and placid lands around Trapani. Its recent “migration” towards Alcamo (50 kilometers west of Palermo), and its happy arrival to the hills – the heights of 600/700 meters facing north – marks a pleasing evolution of its fragrance. More citrusy and fresh, both on the nose and on the palate, golden with curious greenish reflections intriguing to the sight, the Grillo perfectly expresses the meeting with these new lands of Sicily bringing with it the tropical aromas of pineapple, the slightly sour zest of grapefruit, and the aromatic herb of sage and mint.

**PRODUCTION AREA:** *Alcamo*

**VINEYARD:** *Giardinello di Rapitalà*

**VARIETY:** *Grillo 100%*

**YIELD :** *6 Tons*

**TRAINING SYSTEM:** *Espalier*

**HARVEST:** *end of August*

**VINIFICATION:** *Maceration at a cold temperature for 24 hours, fermentation at 55°F for 15 days*

**AGEING:** *6 months in stainless steel*

**TOTAL ACIDITY:** *6.4 g/l pH: 3.1*

**FROM ORGANIC FARMING**

