



Guardiani di Aralto

Grillo - Sicilia DOC *riserva*

The love for our land, the respect for the environment and for its balances elect us as “guardians” of these treasures. From a special selection of our vineyards we get our new products SICILY DOC

Classification: Sicilia D.O.C. - Riserva

Area of Production: C/da Perino also called “Arauto” in the Commune of Marsala. East/West exposure, with sunlight all day

Altitude: 140 m asl

Climate: Temperate-warm, Mediterranean

Terrain: Clayey soil, with predominant organic matter

Grapes Yield/ha: 60 q.li/Ha (thinning of the grapes)

Training System: Counter-espalier, guyot pruning

Age of Vineyards: 25 years

Plant Density: 4,400 plants/ha

Harvest: End of August beginning of September (7 pickings)

Grape Variety: 100% Grillo

Vinification: Harvesting is done by hand and the grapes are placed in small boxes. After destemming the grapes are manually chosen on a selection table. The grapes prolonged cold maceration (6-8°C) on their skins, and then softly pressed. A slow alcoholic fermentation thermo-controlled follows (10 days) in stainless steel tank

Ageing/Refining: Wines refine on the lees for six months, 50% in tonneau 15hl and the other part in stainless steel. At least 3 months in bottle.

ORGANOLEPTIC CHARACTERISTICS

Color: Crystal pale yellow

Scent: Intense aromatic fragrances, with notes of white peaches and exotic fruit

Taste: Well-balanced, intense and persistent

Alcohol Content: 14% vol

Total Acidity: 5.8 g/l

Serving Temperature: 10-12° C

Food Pairing: Excellent as an aperitif, it also pairs well with fish and white meat