

ORGANIC WINE



VIGNA DI PETTINEO

Grillo organic



DESCRIPTION

With the best carefully handpicked Grillo grapes, coming from vineyards trained with guyot system, we produce "Vigna di Pettineo" selection.

This wine has straw yellow colour, a refined and persistent bouquet, a vibrant and lovely acidity, with a length aftertaste with boisé fragrances.



CLASSIFICATION

D.O.P. Sicilia

VINEYARD LOCATION

Vittoria (RG) - C.da Pettineo

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

100% Grillo organic

TRAINING SYSTEM

Trained in the counter-espalier system and pruned by guyot method

AGE OF VINEYARD

10 years

YIELD PER HECTARE

70 Q.

VINIFICATION

12 h crio-maceration on marcs, beginning of fermentation at low temperature in steel, end of fermentation in French oak tonneaux

AGEING

4 months in tonneaux, 3 months in steel and 6/9 months in bottle

ALCOHOL

13% vol.

FORMATS

bottle cl. 75

SERVING TEMPERATURE

10° - 12°