

# Canapi

## Grillo Sicilia DOC

**Grapes:** 100% Grillo.

**Vineyard area:** the grapes are selected from the best vineyards in the Marsala area. This vineyard is one of the most characteristic and typical of this area, with a predominance of white grapes. Vine training is by traditional Spalliera system.

**Harvest:** the grapes are hand-picked, employing various canopy management (vine training) techniques due to the fact that the bunches hit the peak of maturity, in mid-September.

**Vinification:** following destemming, the grapes are gently pressed with a pneumatic press. Fermentation takes place at controlled temperature not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place so that the wine retains all of the grape's natural acidity.

**Tasting notes:** intense bouquet and lovely palate of citrus and tropical fruit flavors and refreshing acidity. This wine is perfect for drinking on its own as an aperitif or accompanied with seafood.

