



Grillo–Chardonnay Sicilia DOC

Grapes: Grillo and Chardonnay. Vines are trained on the traditional Spalliera method.

Vineyard area: the Chardonnay grapes are selected from low yielding vineyards in the Trapani area, while the Grillo grapes are grown in the area close to Marsala.

Harvest: both grape varieties are carefully selected and picked, the Chardonnay from beginning to mid of August, and the Grillo in mid September.

Vinification: the two grape varieties are vinified separately.

Chardonnay: after destemming, the must is left in contact with the skin at 5–7°C for approximately 36–48 hours and then the grapes are passed through a pneumatic very soft press.

Grillo: the grapes are destemmed, then immediately passed through a pneumatic press. The juice is kept at 15°C for 12 hours for sedimentation, then it is racked, and selected yeasts added. 100% of the Chardonnay is fermented off the oak using selected stains of yeast at a temperature of about 18°C for approximately 20 days. After the first racking, the wine is left on the lees until blended with Grillo at in December. Grillo fermentation takes place at 16–18°C for 10 days, the wine is then kept on the lees at 15°C for at least 30 days.

Tasting notes: lively, straw colored with golden overtones, this wine has an intense and charming bouquet with hints of citrus fruits developing into tropical fruit flavor. The palate is rich and well balanced. Denatile Grillo–Chardonnay is perfect to be served with savory starters, fish, and grilled meat dishes.

