



# IL GRILLO

## Vino Spumante Brut



**Something a bit different** – there are not many *spumante* style wines made from Grillo and from Sicily!

A great, interesting alternative to better known Italian sparkling wines!



**Early picking** – we pick the Grillo grapes at the beginning of August to retain the acidity level perfect for *spumante*. We also pick very early in the morning to avoid the heat of the August sun.



**Keep cool** – in the heat of Sicily, it's important to keep everything cool – before fermentation the juice is chilled and the particles allowed to settle naturally to give a clear liquid for fermentation.



**Slow fermentation** – both primary and secondary fermentation take place in stainless steel tanks. The secondary is done very slowly in order to retain the all-important freshness and fruit of the Grillo.



**Tastes like...** Santa Tresa Grillo Spumante is really fresh, with a bouquet showing citrus and floral notes. Spectacular fruity notes on the palate, great balance, gentle and soft with a lovely burst of acidity.



**Great with...** the ideal aperitif and perfect with seafood antipasto.



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