



Dei Respiri

Grillo Sicilia DOC

Thanks to its taste and a good value for money, any time is a good time for this suitable wine. An intriguing and elegant wine, surprisingly aromatic with intense notes of citrus fruit and white peaches. Fresh, delicate and sapid, this wine pairs perfectly with gourmet appetizers and all main courses of fish.

Classification: Sicilia D.O.C.

Altitude: from 70 to 170 m asl

Grapes Yield/ha: 60-80 q.li

Training System: Counter-espalier, guyot pruning

Plant Density: 4,400 plants/ha

Harvest: End of August beginning of September

Grape Variety: Grillo

This blend represents the energy and strength of our terroir characterized by sun and wind. A blend that expresses the pleasant fragrances and fruit of the Mediterranean

Vinification: The grapes are hand picked at harvest during the cooler hours of the day. After destemming and a prolonged cold maceration on the skins, the grapes are softly pressed followed by a slow alcoholic fermentation temperature controlled

Ageing/Refining: The wine refines in steel vats, maintaining all of its organoleptic characteristics before bottling

ORGANOLEPTIC CHARACTERISTICS

Color: Pale yellow with hints of green

Scent: Intense, delicate with intense notes of citrus and white peaches

Taste: Fresh, sapid, well balanced and elegant

Alcohol Content: 13% vol

Total Acidity: 6.2 g/l

Serving Temperature: 10-12° C

Food Pairing: It pairs well with gourmet appetizers, all fish courses, mussels, shellfish and vegetables