



## YEMA

### Grillo Vendemmia Tardiva Terre Siciliane IGT

**Classification:** Terre Siciliane I.G.T.

**Area of Production:** C/da Favarotta in the Commune of Marsala, North/South exposure

**Altitude:** 70 m asl

**Climate:** Temperate-warm, Mediterranean

**Terrain:** Clayey soil with small rounded stones

**Grapes Yield/ha:** 30-40 q.li

**Training System:** Counter-espalier, guyot pruning

**Age of Vineyards:** 30 years

**Plant Density:** 4,400 plants/ha

**Harvest:** October

**Grape Variety:** 100% Grillo

**Vinification:** The grapes are hand picked at the end of October, after a natural drying process on the plant. They are manually destemmed, followed by a cold maceration and fermentation thermo-controlled. The fermentation naturally blocks at 14% vol, with a sugar residual of 80g/per liter

**Ageing/Refining:** The wine later refines in steel vats to maintain its organoleptic characteristics

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Crystal, golden yellow

**Scent:** Complex, with an aromatic bouquet of yellow jasmine, of ripe fruit and white and yellow pulp

**Taste:** Pleasantly sweet, fresh and well balanced

**Alcohol Content:** 14% vol

**Total Acidity:** 6.2 g/l

**Serving Temperature:** 10-12° C

**Food Pairing:** A moderately sweet wine, fresh and well balanced.

A perfect pair with fruit desserts, dried fruit, and mild to medium-aged cheeses