

## Aquilæ Bio Grillo

Sicilia

Denominazione di Origine Controllata



**Wine type** white - Sicilia DOC

**Grapes** 100% Grillo

**Area of production** Agrigento area, south west Sicily

**Soil type** sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

**Altitude of vineyards** from 250 m to 600 m a.s.l.

**Average age of vines** 15 years

**Training system** predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

**Plants/hectare** 4000 - 5000

**Yield/hectare** 90 quintales

**Harvest** first decade of September

**Fermentation** traditional in white at controlled temperature

**Malolactic fermentation** not carried out

**Ageing** 3 months in reinforced concrete tanks

**Bottle ageing** 2 months before release

**Serving temperature** 12°C

**Suggested glass type** heavy balloon-shaped glass for white wines

### Tasting notes

**Colour** pale straw yellow with greenish highlights;

**Bouquet** elegant and wide bouquet with notes of yellow ripe fruits (peach, plum and apple) floral fragrances (gorse, rose) and pleasant hints of spices and nuts;

**Taste** the palate shows a good balance between freshness and savouriness, with very lengthy and pleasant aromatics;

**Food pairing** aperitif and all kind of fish dishes.