



PRINCIPE DI GRANATEY GRILLO

Vibrant, sapid, Mediterranean. This Grillo pure fully represents the varietal character of one of the main distinct white grape vines of Western Sicily, spread especially in the area of Trapani. Grapes are carefully hand harvested and then processed in the winery through soft pressing. The following fermentation takes place at controlled-temperature for about 12 days. Pleasant and delicate: Grillo Principe di Granatey is distinguished by elegant scents of yellow pulped fruit, turning every sip into a memorable experience.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow, vivid.



BOUQUET: Remarkable scents of yellow pulped fruit blend with floral aromas of jasmine.



TASTE: Balanced and light. Fruit flavours are harmonious on the palate due to the great sapidity.

HOW TO TASTE IT

FOOD MATCHING: Excellent in partnership with aperitifs, appetizers, grilled fish, white meat.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 10-12°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Grillo.

VINEYARD LOCATION: Hills between Salemi and Selinunte.

ALTITUDE: 100-300 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3300.

YIELD Q/HA: 100.

HARVEST PERIOD: Mid-September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum level.

VINIFICATION: Soft pressing and static clarification of the must at 12°C for 24 hours. Fermentation occurs at 16°C. Ageing in stainless steel tanks for about 5 months.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VINTAGE 2019



SAKURA
Silver Medal

VINTAGE 2018



**CONCORSO
VENERE
CALLIPIGIA**
Gold Medal