



## VITESE GRILLO

Sapid, solid and fascinating. This is a Grillo pure made from grapes processed using organic agriculture. The resulting wine highlights the best qualities of such grape variety. Grapes are hand harvested and then softly pressed. Then the must undergoes static clarification. Fermentation takes place at 16°C, followed by the ageing in stainless steel tanks for about 4 months. Due to a careful processing in all the stages of vinification, the resulting wine is featured by a special charm, enhancing its distinct bouquet of citrus fruit and orange-blossom.

**DENOMINATION:** D.O.C. Sicilia.

### SENSORIAL ANALYSIS



**COLOUR:** Bright straw-yellow, smooth.



**BOUQUET:** Typical notes of spices, white pepper and sage mingle with pleasing hints of yellow peach and white melon.



**TASTE:** Sapid, intense. Fresh and strong on the palate. The great acidity increases the varietal aromas.

### HOW TO TASTE IT

**FOOD MATCHING:** Excellent with aperitifs, raw fish, crustaceans, boiled vegetables, risotto, grilled blue fish.

**RECOMMENDED GLASS:** Tulip-shaped glass.

**SERVING TEMPERATURE:** 8-10°C.

### ON THE MARKET

**ORIGIN OF THE NAME:** It derives from the homonymous farm located in Vita, municipality in Trapani.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

### AGRONOMIC DATA

**VITICULTURE:** Organic farming.

**GRAPE VARIETY:** 100% Grillo.

**VINEYARD LOCATION:** Valle del Belice.

**ALTITUDE:** 480 m.a.s.l.

**SOIL:** Medium-texture, chalky.

**TRAINING SYSTEM:** Espalier with Guyot pruning.

**PLANTS/HA:** 4.000.

**YIELD Q/HA:** 80.

**HARVEST PERIOD:** Late August – second decade of September.

**HARVEST METHOD:** Manual.

### OENOLOGICAL DATA

**ALCOHOL CONTENT:** 12,5% Vol.

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

**VINIFICATION:** Soft pressing of grapes, clarification of the must at low temperatures for 24 hours. Fermentation takes place at 16°C using selected yeasts. Ageing in stainless steel tanks for about 4 month.

**REFINEMENT IN BOTTLE:** 3 months before commercial release.

**AGEING POTENTIAL:** 2 years.

#### VINTAGE 2021



**BERLINER WEIN  
TROPHY  
WINNER TASTING  
2022**  
Gold Medal



**5 STARS WINES &  
WINE WITHOUT  
WALLS**  
5 Stars

#### VINTAGE 2022



**GILBERT &  
GAILLARD 2024**  
Double Gold Medal  
90 Points