



GRILLO



COUNTRY Italy

APPELLATION Sicilia DOC

REGION Sicily

WINEMAKER Domenico De Gregorio

GRAPES 100% Grillo

BACKGROUND

Mandarossa wines were born out of a mission for excellence when a team of industry experts joined forces to create high quality wines of both indigenous and international varietals from Sicily to introduce to the world. This team of experts identified top estates that yield the best quality and worked closely with select growers to deliver the truest and highest valued expression of the selected varietals offered by Mandarossa wines. Ideal microclimatic conditions of intense sunlight, coastal sea breezes and rich chalky soils combine to produce these rich, aromatic wines. Mandarossa Grillo grows on sandy soils, on winding dunes that slope down to the sea. This particular microclimate bestows the wine with excellent minerality for a thoroughly enjoyable flavor

PRODUCTION AREA

Menfi, Southwest coast of Sicily

DESCRIPTION

COLOR: Straw yellow with green highlights

NOSE: Intense, vibrant aromas of grapefruit with hints of basil

TASTE: Fresh, intense and pleasant.

VINIFICATION

The vineyards grow on south and southeast facing hills at 262-656 feet above sea level on sandy and medium textured soils. The vines grow on vertical trellis training and guyot pruning. Harvest occurs at the end of August. After cryomaceration of grapes for 4 to 6 hours at 41- 46 degrees Fahrenheit, the must ferments in steel tanks for 15 to 20 days at 60- 64 degrees Fahrenheit. The wine is then aged for 4 months in steel tanks at 50 degrees Fahrenheit.

ANALYSIS

Alcohol: 12% TA: 6.10 pH: 3.27 RS: 1.9

SERVING SUGGESTIONS

Excellent with grilled vegetables, vegetable soups, white meats and cheese

BOTTLE SIZES

750 ml



Vegan



Gluten Free