



IL GRILLO DI SANTA TRESA VS Brut

WINE DESCRIPTION

This wine is made with 100% Grillo, one of the most traditional white grape varieties of the region. Evidence of its presence in Sicily dates back to the end of the 19th Century. The grape may be Puglian in origin, and became very popular in the aftermath of phylloxera devastation. In the South it found its ideal habitat, being very heat and drought resistant. In recent times, few producers from Sicily started to introduce “rare” and “unique” sparkling versions of Grillo, thanks also to its natural high acidity.

TASTING NOTES

Pale straw yellow color with hints of gold. This sparkling Grillo has fine, gentle bubbles and a fresh fruity nose with hints of citrus and floral notes. On the palate it is very well balanced, gentle and soft with a refreshing burst of acidity and a gorgeous fruitiness.

FOOD PAIRING

Perfect as aperitif, with shellfish and light pasta dishes. Excellent with the traditional seafood cuisine from Sicily, like red tuna tartare.

VINEYARD & PRODUCTION INFO

Vineyard location:	Vittoria, Ragusa
Soil composition:	Red sandy loam on a well-drained limestone base
Training method:	Espalier
Elevation:	150 m a.s.l.
Plants/Acre:	5,000-5,500/Ha
Age:	15 years
Harvest time:	Late August
First vintage:	2015
Production:	80,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Grillo
Fermentation container:	Stainless steel tanks/ 8- 10 days at max 18° C
Second fermentation:	Small stainless steel tanks/14 days at max 14° C
Length of aging:	2 months on the lees
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	10 g/L
Acidity:	6.4 g/L
Dry extract:	29.4 g/L



PRODUCER PROFILE

Estate owned by: Massimo Maggio,
Stefano and Marina Girelli
Winemaker: Stefano Chioccioli
Total acreage of vine: 123 (50 Ha)
Winery Production: 600,000 bottles
Region: Sicily

