

CANTIN
COLOSI

GRILLO SICILIA DOC

WINE DESCRIPTION

Grillo is an indigenous Sicilian white grape variety once used as the base for the best Marsala. Originally it produced potent, full-bodied base wines that were supplemented by other varietals such as Inzolia and Catarratto. Sicilian producers have since resurrected their Grillo vineyards and are now producing Grillo as its own wonderfully fresh and clean varietal.

TASTING NOTES

The color is a pale straw yellow. The bouquet on the nose is intense and rich with hints of golden apple followed by sensations of tropical fruit. Sapid, clean, and well balanced sip.

FOOD PAIRING

Perfect with fish, seafood and delicate cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Sicilia DOC
Vineyard location:	Marsala (TP), Western Sicily
Vineyard size:	12 Ha
Soil composition:	Calcareous and sandy
Training method:	Vertical trellising, Guyot system
Elevation:	470 m a.s.l.
Vines/hectare:	6,500/Ha
Exposure:	South- east
Age:	12-16 years
Harvest time:	Beg. of September
First vintage:	2005
Production:	70,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Grillo
Fermentation container:	Stainless steel tanks/10 days at 14 °C
Length of maceration:	Cold, on the skins for 12 hours
Type of aging container:	Stainless steel tanks, 30 Hl
Length of aging before bottle:	5-6 months
Length of bottle aging:	3-4 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	4 g/L
Acidity:	6.2 g/L
Dry extract:	19 g/L



PRODUCER PROFILE

Estate owned by:
Colosi family
Winemaker: Piero Colosi
Total acreage of vine: 25
Winery Production: 700,000 bottles
Region: Sicilia

