TENUTE NICOSIA

FONDO FILARA GRILLO
BIOLOGICO

ORGANIC WHITE WINE • SICILIA DENOMINAZIONE DI ORIGINE CONTROLLATA

AGRICOLTURA ITALIA

This intriguing white wine is produced with selected grapes of Grillo, one of the finest native Sicilian varieties. With an intense straw-yellow colour, has a fragrant bouquet of fruity notes and aromatic herbs, such as mint and nettle. On the palate displays a great freshness and fullness with a typical saline character and a good persistence.

Grape varieties Grillo 100%
Alcohol content 13% vol.

Production area: Tenuta Bonincontro - Vittoria (RG)

Vineyards

Altitude: about 200 m. a.s.l.
Exposure: South.
Microclimate: dry and sunny summers; winters characterized by short and intense rains.
Soil: medium textured sandy soils.
Yield per Hectare: 70-80 quintals.
Vines per Hectare: 5.000 ca.
Training system: guyot.
Harvest: by hand into crates, in September.

Maceration: the carefully selected grapes are cold macerated for 12 hours; after destemming, they are pressed softly.
Fermentation: after a 48-hour settling process, the juice is left to ferment at a controlled temperature of 15-18°C for approximately 20-25 days.
Ageing: in stainless steel vats on fine lees and approximately 2-3 months in the bottle.

Tasting notes

Color: intense straw-yellow.
Nose: an engaging bouquet of citrus fruit and aromatic herbs.
Palate: a soft, refreshing and lingering taste.
Food Pairings: it pairs perfectly with seafood, shellfish, lobster, but also with vegetables and fresh or soft cheeses.
Serving temperature: 10-12°C.

ANNOTATIONS