

Martinico & Figli

CASA FONDATA NEL 1962

Fra le Vigne

GRILLO

SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

VINTAGE 2024

PRODUCTION AREA

Western Sicily, in the district of Pispisa, Segesta-Trapani;

VINEYARD

from a single plot with 7.000 plants of Leonardo Asta winegrower; year of establishment 2007, facing north, counter-espalier training system, gouyot pruning, yield per hectare about 7.000 kg;

LANDS

altitude vineyards 450 metres a.s.l., medium-textured calcareous soils;

CLIMATE

*mild winters; dry, windy summers
with big shift in temperature between day and night;*

VINIFICATION

fermentation takes place in steel tanks at a temperature of 16°C for about 20/25 days. Ageing in tanks for 8 months and 2 months in bottle;

ANALYTICAL DATA

alcohol 13,20 %vol., total acidity 5,50 g/l, pH 3,23;

MY TASTING NOTES

the wine is straw yellow with greenish reflections; the nose offers notes of white pulp fruit enriched with citrus hints; fragrant to the taste, sapid with persistent mineral notes;

LONGEVITY

to be enjoyed within 4-5 years;

FOOD PAIRING

ideal for raw fish, excellent with fresh vegetables and cheese and white meat.

Serve at a temperature of 10-12°.



Salvatore } Martinico
NASI ESPERTI