



GRILLO | COLORI DI SICILIA

SICILIA DOC

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
2023	Fresh, fruity and well-structured white	100% Grillo	Niscemi (CL)

Grillo is one of the 4 monovarietal wines of the Colori di Sicilia line by Feudi del Pisciotto. A native vine of the territory, it gives life to whites with personality and organoleptic depth. Grillo by Feudi del Pisciotto is a fresh wine, full-bodied, slightly savoury and mineral. On the label, brush strokes of blue that evoke the sea of Sicily, taken from the ceramics of the great master of Caltagirone Giacomo Alessi.

Tasting notes: straw yellow, more or less intense. On the nose it offers fruity notes of white peaches, tropical fruit, honey, almonds, and floral hints of jasmine and flowering meadows. On the palate it is rich, fresh and persistent.

Pairings: ideal with fish, molluscs and crustaceans. But also with not too tasty cured meats, white meats and some oriental dishes.

Municipality of production: Niscemi (CL)

Soil type: loose

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 55 Ql

Harvesting period: half of September

Vinification: in steel

Aging: 4 mounths in steel, 2 months in bottle

Available formats: 0,75 l

