

# GRILLO | Vigna di Mandranova

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From our Grillo vineyards on the Mandranova Estate comes a wine of extraordinary freshness and balance, captivating interpretation of one the most famous vine of Sicilian oenology.

*A very fresh and aromatic wine, coming from one of the most renowned grape of the island perfectly adapted to the Contrada Mandranova's microclimate. Its tropical and citrusy notes, cleverly enhanced by the work in the vineyard are combined to a long and mineral finish.*

## TASTING NOTES

**Colour** | straw yellow with bright green reflections

**Aroma** | overwhelming and impactful with its fresh notes of grapefruit, papaya, mango, passion fruit well balanced by the most delicate notes of white peach and elderflower

**Taste** | the strong mineral entry, almost salty, evolves into a powerful, long and well-balanced sweet final

## TECHNICAL SPECIFICATIONS

**WINE TYPE** | white - DOC Sicilia - BIO

**GRAPE VARIETY** | 100% Grillo

**FOOD PAIRING** | matchless with risotto with artichokes, with red mullet fillets or swordfish rolls

**SERVING TEMPERATURE** | 10-12 °C

**SUGGESTED GLASS** | medium size tulip-shaped glass to fully enjoy the bouquet

**Soil composition** | hilly, clay-loam with medium presence of skeleton

**Altitude** | 340 meters above sea level

**Age of vines** | 2009

**Production area** | Contrada Mandranova in the Camporeale countryside

**Training system** | espalier training with Guyot pruning

**No. of vines/hectare** | 4.000

**Yield/hectare** | 7.0 tonnes

**Harvest period** | second ten days of August with manual harvest and grape selection

**Crushing** | the grapes are destemmed and cooled, then softly crushed in absence of oxygen

**Alcoholic Fermentation** | 15 days, in steel tanks, at low temperature (14-15 °C)

**Ageing** | 6 months in steel tanks on the fine lees at 10-12 °C

**Bottle ageing** | 2 months at controlled temperature (18 °C)

