

VIGNAVERDE 2018

Classification: Grillo Sicilia, PDO

Grapes: Grillo 100%

Alcohol by volume (% ABV): 11.5

Territory: Western Sicily, Contrada
Samperi, Marsala (TP)

Vineyard surface (ha): 9 (about 22 ac)

Age of vines: over 20 years

Soil composition: limestone, sandy
loam, level land

Training system: single Guyot, 3,500
vines per hectare

Acidity: 6.39 **Residual sugar:** < 1,0 **pH:** 2.90 **Total SO₂:** 38 mg/l

Harvest: starting from the second week of August

Yield per hectare (t): 6

Winemaking: Rigorous manual selection of the clusters and soft pressing to obtain a must that will naturally decant under cool conditions for 48 hours. The limpid run starts fermenting with wild yeasts, at a controlled temperature and with a minimum addition of sulfites, in stainless steel vats

Aging: 6 months in stainless steel vats, on its own lees

Bottles produced: 21,000

First vintage: 2013

Food pairings: To combine with whole wheat pasta dishes, sea bass rolls, Sicilian truffle from Hyblaean Mountains. We suggest to serve at 10-12 °C (50-54 °F)



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