

GRAPPOLI DEL GRILLO 2018

Classification: Grillo Sicilia, PDO

Grape: Grillo 100%

Alcohol (% ABV): 12%

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

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

Age of vines: 23 years

Soil composition: limestone, sandy loam,
level land

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

Acidity: 7,39 **Residual sugar:** 0.5 **Total SO₂:** 39 mg/l

Harvest: manual, last 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 thanks to wild yeasts, at controlled temperature, in stainless steel vats. The process is then completed in French oak barrels of


MARCO DE BARTOLI

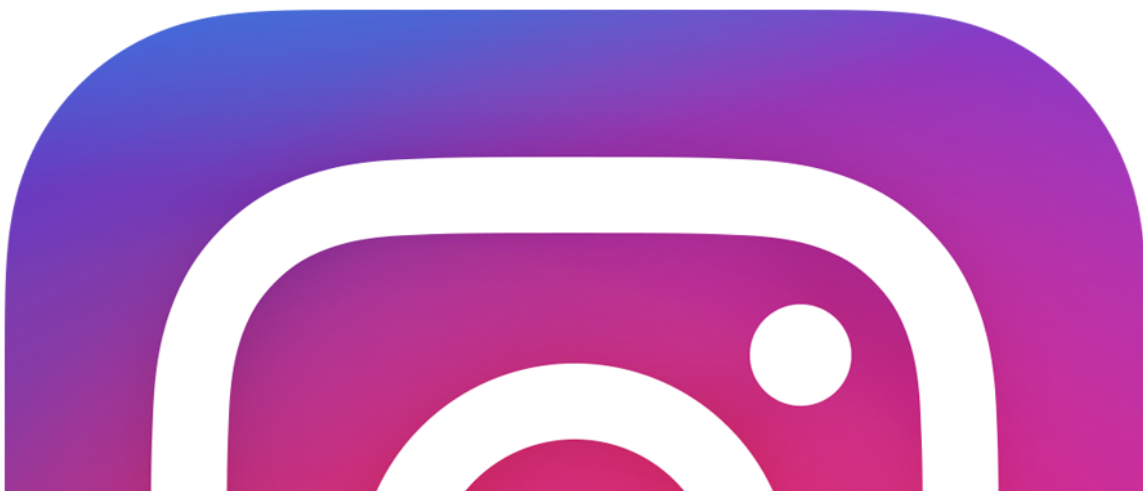
GRAPPOLI DEL GRILLO



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different sizes to preserve the wine primary aromas and to enhance its *bouquet* during the aging period

Aging: 12 months in French oak barrels on its own lees and stirred (the French technique of *bâtonnage*) until its maturity. It ages well in bottle

Bottles produced: 15,000

First vintage: 1990

Food pairings: It pairs well with strong-flavoured dishes. Amazing to taste it after 10 years of aging in bottle. Serve at 10-14 °C (50-57 °F)

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