



SETTESOLI

GRILLO
SICILIA DOC



THE INTENSE SICILIAN SUN ENLIGHTENS SETTESOLI VINEYARDS FOR 300 DAYS A YEAR AND MAKES THE GRAPES GROW HEALTHY AND STRONG, CONCENTRATING SUGAR AND FRAGRANCES. THAT'S WHY SETTESOLI WINES ARE CHARACTERISED BY AMAZING FLAVOURS, BALANCE AND PLEASANTNESS.

GRAPE VARIETY

GRILLO 100%

VINEYARDS

ON THE COAST OF MENFI THIS ANCIENT SICILIAN GRAPE VARIETY GROWS ALONG THE HILLS THAT SLOPE DOWN TO THE SEA ON MEDIUM-TEXTURED SOILS. VERTICAL TRELIS TRAINING HELPS THE SUNRAYS PENETRATE AMONG THE ROWS, ALLOWING THE SLOW RIPENING OF THE GRAPES, WHICH ARE HARVESTED WITH CARE IN MID-SEPTEMBER. EACH HECTARE OF VINEYARD IS COMPOSED OF 4.500 PLANTS, WITH AN AVERAGE YIELD OF 12.000 KG/HA. GUYOT PRUNING ALLOWS CONTROLLING THE PRODUCTION AND IMPROVING THE QUALITY OF THE FRUIT.

ALCOHOL CONTENT

12,5% VOL

VINIFICATION

FERMENTATION TAKES PLACE IN STEEL TANKS AT CONTROLLED TEMPERATURE. THE AGEING IS MADE IN STEEL TANKS AND THEN IN BOTTLE FOR AT LEAST 3 MONTHS.

WINE

SETTESOLI GRILLO OWNS THE SUN AND WARMTH OF SICILY. IT HAS AN INTENSE YELLOW COLOUR WITH GREENISH SHADES, HARMONIOUS AND DELICATE FRAGRANCE AND SURPRISING SCENTS OF CITRUS FRUIT, HONEY AND ORANGE BLOSSOMS. A MINERAL, ZESTY AND BALANCED WINE, IDEAL FOR VEGETABLE AND LEGUME SOUPS, BAKED FISH AND FRIED SQUID.