Feudi del Pisciotto





GRILLO | I PUTTI DEL SERPOTTA

SICILIA DOC SUPERIORE

FIRST VINTAGE	TYPOLOGY	GRAPES	VINEYARDS
2023	Fresh white with good	100% Grillo	Niscemi (CL)
	structure		

Grillo is a Sicilian white grape variety renowned for its aromatic and fresh characteristics. Aspects that are found in the Grillo DOC Sicilia Superiore of the I Putti del Serpotta line dedicated to the great Sicilian sculptor who lived between the 17th and 18th centuries. From the selection of the best grapes, a white wine with a vibrant character and a persistent sip was born.

Tasting notes: golden yellow color, on the nose it presents the typical notes of apple and pear characteristic of the grape variety. A fruity and fresh white with a pleasant acidity that ensures good longevity.

Pairings: ideal with first and second courses based on fish, such as tuna or swordfish, and with medium-aged cheeses.

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

Malolactic fermentation: done

Aging: 4 months in barrique, 6 months in bottle

Available formats: 0,75 l

