



GRILLO | *COLORI DI SICILIA*

Sicilia DOC

FIRST VINTAGE	TIPOLOGY	GRAPES	TERRITORY
2023	Young white easy to drink	100% Grillo	Niscemi (CL)

The Grillo is one of the 4 single-varietal wines from the Colori di Sicilia line by Feudi del Pisciotto. An indigenous grape variety of the region, it produces whites with personality and organoleptic depth. The Grillo by Feudi del Pisciotto is a fresh wine, full-bodied, slightly savory, and mineral. On the label, strokes of blue evoke the sea of Sicily, inspired by the ceramics of the great master from Caltagirone, Giacomo Alessi.

Tasting notes: pale straw yellow, more or less intense. On the nose, it offers fruity notes of white peaches, tropical fruit, honey, almonds, and floral hints of jasmine and blooming meadows. On the palate, it is full, fresh, and well-balanced.

Pairings: ideal with fish, mollusks, and shellfish. It also goes well with not too strong cured meats, white meats, and some dishes from Eastern cuisine.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 80mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: end of august

Vinification: in steel

Aging: 4 months in steel and 2 in bottle

Available formats 0,75 l

