

## Aquilæ Grillo

Sicilia

Denominazione di Origine Controllata



**Wine type** white - Sicilia DOC

**Grapes** 100% Grillo

**Area of production** Agrigento area, south west Sicily

**Soil type** sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

**Altitude of vineyards** from 200 m to 600 m a.s.l.

**Average age of vines** 15 years

**Training system** predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

**Plants/hectare** 4000 - 5000

**Yield/hectare** 10 tonnes

**Harvest** September

**Fermentation** steel tanks at a controlled temperature of 16°C for 15 days

**Malolactic fermentation** not carried out

**Ageing** 3 months in steel tanks

**Bottle ageing** 2 months before release

**Serving temperature** 12°C

**Suggested glass type** heavy balloon-shaped glass for white wine

### Tasting notes

**Colour** straw yellow with greenish highlights;

**Bouquet** well-defined and harmonious perfumes of hay, mimosa and chamomile, alternating with notes of rennet apples, almonds, gooseberries, exotic fruit and Mediterranean herbs;

**Taste** this wine stands out for its striking personality, reflecting the aristocratic essence of the grapes. Fruity and intense, with a pleasant and well-balanced acidity;

**Food pairing** delightful with Acquerello rice with nettles, spaghetti and sea urchins, fried cod, monkfish au gratin, beccaficu sardines, sole alla mugnaia and oven-baked grouper.