

Fileno

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 9 tonnes

Harvest First week of August

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

Malolactic fermentation not carried out

Ageing 5 months in stainless 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 elegant and wide bouquet with notes of yellow ripe fruits such as peach, plum and apple; pleasant hints of broom, spice and nuts;

Taste the attractive palate reveals good balance between acidity and savouriness. Long and pleasant aromatic persistence;

Food pairing delightful with raw shrimps and grilled bluefish. It also blends beautifully with sea urchin spaghetti or even pasta with "pesto trapanese".