

GRILLO DEL BARONE



Wine: White wine Grillo DOC SICILIA.

Alcohol Content: 13 % vol.

Production: 20.000 bottles.

Grape Varieties: Grillo 100%

Vineyard: Vigna delle Quojane 5,85 ha. 325 mt.

asl 6.250 vines/ha Grillo 2,50 ha

Location: Erice DOC Wineroute

Soil Composition: calcareous, clay to medium texture, scattered with gravel and stone elements

Vine breeding system: Guyot

Vine density: 6.250 vines/ha

Average yield: 90 Q./ha. 1,60 Kg. per vine

Harvest: by hand approximately September 5th/September 10th

Vinification process: In white at 14/16°C temperature thermo-controlled fermentation

Ageing: 3 months in bottle



Wine produced with 100% Grillo grape, harvested in the "vigna delle Quojane" of 5,85 ha. Vines are trained by Guyot system with a density of 6.250 per hectare and with a low yield production of approximately 1,60 kg. per vine. It is vinified in stainless-steel vats.

With its brilliant yellow colour with light gold and green flashes, Grillo del Barone boasts a complex nose of exotic fruits, white peach, hawthorn, sage and balsamic herbs. Bright acidity and minerality pleasantly melted in a perfect balance enhanced by a long fruity finish. First harvest 2003.