

## VIGNAVERDE 2020

**Classification:** Grillo Sicilia, PDO

**Grapes:** Grillo 100%

**Alcohol by volume (% ABV):** 12.5

**Territory:** Western Sicily, Contrada  
Samperi, Marsala (TP)

**Vineyard surface (ha):** 9 (about 22 ac)

**Age of vines:** over 20 years

**Soil composition:** limestone,  
sandy loam, level land

**Training system:** single Guyot, 3,500  
vines per hectare

**Acidity:** 6.23      **Residual sugar:** 3.6      **pH:** 3.12      **Total SO<sub>2</sub>:** 43 mg/l

**Harvest:** starting from the second week of August

**Yield per hectare (q):** 6

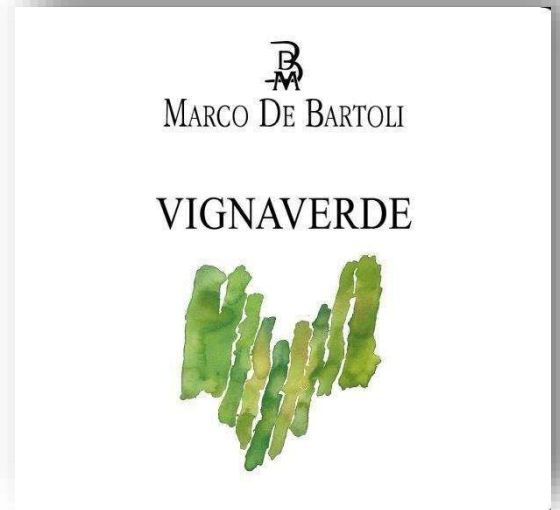
**Winemaking:** Rigorous manual selection of the clusters and soft pressing to obtain a must that will naturally decant under cool conditions for 48 hours. The limpid run starts fermenting with wild yeasts, at a controlled temperature and with a minimum addition of sulfites, in stainless steel vats

**Aging:** 6 months in stainless steel vats, on its own lees

**Bottles produced:** 14,000

**First vintage:** 2013

**Food pairings:** To combine with whole wheat pasta dishes, sea bass rolls, Sicilian truffle from Hyblaean Mountains. We suggest to serve at 10-12 °C (50-54 °F)



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