

GRILLO

Denominazione di Origine Controllata

First Vintage: 2023

Region: Sicily, Italy

Municipality: Marsala (TP)

Grape Variety: Grillo 100%

Vineyard: Le Sabbie, exposure North, North-West

Training system: Guyot with drops irrigation system

Vineyards age: 9 years old, with a density of 4.000 plants / ha

Altitude: ZERO metres above the sea level

Soil: Sand

Winemaking Technique:

Organic Grapes harvested in late August to early September, both grapes are handpicked and pressed before the must undergoes a fermentation process in stainless steel tanks at a controlled temperature of 16-18°C for approximately 15-20 days. The wine is then aged for a few months in stainless steel tanks before being bottled.

Organoleptic Characteristics:

Appearance:

Straw-yellow in colour.

Aroma:

The wine has an intense and aromatic bouquet and a pleasant freshness with a balanced combination of fruity and floral notes. With its crisp acidity and long and persistent finish, it complements a variety of dishes, particularly Sicilian seafood pasta dishes.

Serving Suggestions:

It goes well with typical Sicilian dishes, like Arancini, pasta with seafood, like Spaghetti alle Vongole (Spaghetti with Clams), Pasta alla Norma.

It goes also well with seafood dishes like Pesce Spada alla Ghiotta, Caponata.

It is best served chilled at a temperature of 8-10°C.

Bottle Size: 750 ml bottles box of 6 bottles

TENUTE BELLAMORA GRILLO

The wine captivates the senses with a vibrant and aromatic bouquet, exuding an invigorating freshness. It strikes a harmonious balance, intertwining luscious fruity tones and delicate floral nuances. Its lively acidity imparts a refreshing quality, leading to a lingering and enduring finish that leaves a lasting impression.

Alcohol Content: 13.5% vol.

Total Acidity: 6.1 g/l

pH: 3.3

Residual Sugar: 4 g/l

