



FEFÍ

Rosè Sparkling Wine “Sur Lie”

Certified organic

The producer Francesco has dedicated this wine to his sons: **FE**derica and **FI**lippo.



VINEYARD

Soil type: silt loam with a subalkaline reaction

Vines per hectare: 4500

Cultivation system: counter-espallier with Guyot pruning

Growing Techniques: Castello di Grillano uses organic methods of agriculture, thereby avoiding the use of synthesizing pesticides, herbicides, and “chemical” fertilizer. Organic methods also serve to preserve the fertility of the soil, thanks to appropriate working techniques and green fertilization (manure), and are in accordance with nature’s rhythms. Thus the soil is revitalized. The vineyards are managed in a balanced way carefully managing the foliage (green pruning and defoliation) exclusively by hand to obtain grapes of an extremely high quality that are a sincere expression of the *terroir*.

Harvesting period: middle of September

WINERY

Vinification: The events of recent years have led us to an awareness that has made us rediscover precious notions that we had forgotten. Sometime we have to go back to go further. The other tools used to achieve the final result are: deep knowledge of their soil, maximum care of the vineyard, so much love for their work, an infinite respect for those who will drink this wine!

TASTING NOTES

Smiling wine by an effervescence vibrant and exuberant. Rosé colour with interesting yellow highlights, producing a brilliant onion skin effect. Fresh and exciting aromas of fresh fruit. Particularly pleasant taste, savoury and mouth-filling, it can be matched with a variety of foods and on different occasions.

CERTIFICATIONS: Castello Grillano’ wines are certified ORGANIC by ICEA.

