

Feudi del Pisciotto

CAROLINA MARENGO GRILLO SICILIA IGT

Grillo is perhaps the least known of theSicilian varieties, though in no wayinferior to those more widely recognised.Its notes of pear and apple-quincemake it instantly recognisable and noteworthy.

Varietals:100%Grillo

Vineyard Location:Niscemi (CL)

Orientation:South-West

Elevation:110 mt

Trellising:Spur pruned cordon

Soil:medium-textured soil, lightly sandy and pebbly

Vinification:Fermentation in stainless steel at controlled temperature (15°C)

Aging Process:In stainless steel for approximately six months

Tasting Notes:
Bouquet:Notes of pear and apple-quince
Flavor:Crispy and pleasant acidity
Pairings:Perfect accompaniment to shellfish, lobster, pasta or risotto with seafood or vegetables, sushi and sashimi, even tandoori chicken and clam chowder.

Alcohol Content:13%
Serving Temperature:13°C
Production:6,000 bottles
Grapes : Grillo (100.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea**.**It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;



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