

Grillo: della Timpa

White wine

D.O.C. Sicilia

Certified organic

Timpa is the name of the cru from which the grapes hail. The name has its origins in the Sicilian word, "timpa" meaning strong slope. In fact the vineyard climbs up a hill with a degree that exceeds 70%.

Area of Production: Cammarata (Agrigento)

Altitude: 700 meters above sea level

Exposure: East-facing vineyard

Soil Composition: Sandy

Vineyard: 30 years old vines, grafted by hand onto wild plants

Vine density: 4400 plants per hectare

Training system: Vertical trellis

Pruning system: Guyot

Harvest: Handpicked and placed in small cases

Vinification: Fermentation takes place in cement containers, in contact with the skins for a quarter of the fermentation process.

Aging Process: Sur lies with batonnage in cement containers for 6 months.

Sensory profile: Straw yellow in color with green reflections. The nose has strong notes of white peach and loquat, with floral aromas of Sicilian Spanish broom, jasmine and almond flowers on the finish. On the palate, it is fresh, persistent and has a remarkable acidity that is well-balanced with the alcohol. It has a long and soft finish.

Technical Notes:

Alcohol: 13%

Storage of wine: In a cool, dry and dark place, stored on their side.

Food pairings: Seafood, white meat, fresh cheeses. Or serve as an aperitif.

Temperature of consumption: 12-14° Celsius

