

# GRICO GRECANICO

Another gem of Caruso & Minini winery: Grico is an orange floral wine with a sage and fruity bouquet characterised by a fresh and joyful character. The harmony of this wine stands out just at the moment of manual harvest. Over the winemaking process grapes undergo a sudden decrease in temperature followed by a soft pressing of the whole bunch and fermentation at a controlled temperature of 16-18°C for 20 days. After 4 months of steel aging, the wine is bottled. An intense, fragrant wine with golden hues, the ideal choice for fine dishes with strong flavours.

## APPELLATION

IGP TERRE SICILIANE

## TASTING NOTES

COLOR: Straw yellow color, with golden hues

AROMA: Linear and well defined the range of flavours, notes of orange blossom and sage leaves

PALATE: Absolutely coherent! Your mouth perceives the same notes of nose. Remarkable freshness, a real pleasant and fragrant wine.

## HOW TO TASTE

FOOD MATCH: Ideal choice for vegetarian dishes. Unique pairing to taste with octopus and oysters, excellent with all kinds croutons

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

## MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, a wine completely dedicated to the social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 20.000

FORMATS: 75 cl

PACKAGE: Case of 6, case of 12 for specific markets only

## VITICULTURE

TERROIR: Hill

VINES: 100% Grecanico

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Final weeks of September

HARVESTING METHOD: Hand-harvesting

## WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WINEMAKING PROCESS: Hand -harvesting. Over the winemaking process grapes undergo a sudden decrease in temperature followed by a soft pressing. Static clarification of the must and fermentation at a controlled temperature of 16-18°C for 20 days.

MATURATION: 4 months in steel tanks

