

LILLO GRILLO

Intense and elegant white wine. "Lillo" by Caruso & Minini tells about the biodiversity of the places, the connection between man and nature graphically represented by a label showing sorrel flowers spontaneously growing between the rows of the vineyard. The winemaking process involves both cryomaceration of the destemmed grapes at controlled temperature of 4°C for about 4-12 hours, and static clarification followed by steel aging before bottling. With its wide aromatic flower and fruit profile, this white wine is both suitable for an immediate consumption and able of being included among the Sicilian typical flavours. Lillo stands out for its salty touch on the palate, perfectly in balance with structure and softness.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Pale yellow color with greenish hues.

AROMA: An explosion of white flowers, with hints of field herbs, in a mix of intensity and elegance.

PALATE: the wine stands out for its saltiness and acidity as well as the balanced softness and excellent taste structure.

HOW TO TASTE

FOOD MATCH: Delicate pairings such as raw fish tartare or sushi; also good with white meats and sautéed vegetables.

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.Ca.

BOTTLES: 32.000

FORMATS: 75cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Grillo

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: north/ northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

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

HARVEST PERIOD: Between the last decade of August and the first week of September.

HARVESTING METHOD: Hand-harvesting

WINEMAKING DATA

ALCOHOL: 13% Vol.

WINEMAKING PROCESS: Cryomaceration in steel fermenters at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clarification of the must.

MATURATION: In steel on the lees.

