

# MONNA LISA



## Grillo Terre Siciliane IGT

DENOMINATION	GRILLO TERRE SICILIANE IGT
VARIETAL	Grillo 85% + other white grapes 15%
ALCOHOL LEVEL	13% vol.
AREA	Sicilia
SURFACE	Hills
ALTITUDE	150 m
SOIL TYPE	Calcareous and clay
PLANT DENSITY	3.500 vines per hectare
VITICULTURAL TECHNIQUE	Guyot, both double and single
HARVEST PERIOD	End of August, beginning of September

## VINIFICATION AND FINING

### TECHNICAL INFORMATION

The grapes used to make this wine are hand harvested in the Sicilian hills and destemmed and pressed prior to fermentation in 300 - 1000 hl tanks at 16-19°C for 8 days. The wine is then stored in stainless steel tanks for 3-6 months before bottling.

### TASTING NOTES

Straw yellow in colour with a light greenish hue, the wine has a well-defined and harmonious perfume of hay, mimosa and chamomile, with notes of rennet apple, almonds, gooseberries, exotic fruit and Mediterranean herbs.

### FOOD MATCHINGS

Terre Siciliane IGT Grillo is a perfect aperitif, as well as an accompaniment for seafood or chicken pasta dishes.