

Canapi

GRILLO

Sicilia

Denominazione di Origine Controllata



Grapes:

100% Grillo.

Vineyard area:

The grapes are selected from the best vineyards in the Marsala area. This vineyard area is one of the most characteristic and typical of this region, with a predominance of white grapes. Vine training is by traditional Spalliera system.

Harvest:

The grapes are hand-picked and we employ various canopy management techniques to protect them from the hot sun, which is important since the grapes only hit the peak of maturity in mid-September.

Vinification:

Following destemming, the grapes are gently pressed with a pneumatic press. Fermentation takes place at controlled temperature not exceeding 18°C for approximately 3 weeks. Malolactic fermentation does not take place so that the wine retains all of the grape's natural acidity.

Tasting notes:

Intense bouquet and a lovely palate of citrus and tropical fruit flavours, balanced by refreshing acidity. This wine is perfect for drinking on its own as an aperitif, or accompanied with seafood.



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