

Single Varietal



## BIANCO MAGGIORE

Grillo Bio

Sicilia DOP / Piane Liquide - Marsala

# BIANCO MAGGIORE

GRILLO / DOP SICILIA BIO // PIANE LIQUIDE - MARSALA

The white flowers and the fruits that remind of citrus, grapefruit and lime, compose the rich bouquet of this perfectly balanced and harmonic wine at the taste

### TRAINING

Production Area - **Marsala (TP)**  
Location of the vineyards - **Riserva dello Stagnone**  
Grape Varieties - **grillo**  
Exposition - **south**  
Altitude - **50 meters above the sea level**  
Soil type - **sandy and moderate fine texture**  
Planting year - **2001**  
Planting density vine per hectare - **2.800**  
Training system - **trellis**  
Pruning - **guyot 6-8 buds**  
Yield per plant - **1,95**  
Harvest period - **Beginning of September**  
Harvest System - **manual**

### VINIFICATION

Press- **soft pressing**  
Fermentation equipment- **steel fermenters**  
Fermentation temperature in °C- **15 - 16**  
Duration of the fermentation in days - **8**  
Malolactic fermentation - **no**  
Maturation in steel vessels - **6 months**  
Bottling period - **1 month**

### OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **13**  
Residual sugar **2,98 g/l**

### ORGANOLEPTIC CHARACTERISTIC

Colour - **yellow colour with green hints**  
Bouquet - **tropical notes of mango and papaya, citrus as grapefruit.**  
**It has an intense saltiness well balanced by lively Mediterranean aromatic herbs**  
Flavour - **dry with a pleasant freshness and good acidity**

Perfect with fish, grilled vegetables and white meat.  
Superb with cous cous of fish or vegetables

Ideal service temperature 10°C

RALLO 1860