

Single Varietal



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 **2,54 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**

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Grillo Bio

Sicilia DOP / Piane Liquide - Marsala

RALLO 1860