

# Selection



# LACUBA

GRILLO / DOP SICILIA BIO // PIANE LIQUIDE - MARSALA

In the glass the wine is golden, with scents of loquat, cedar and passion fruit, broom and mimosa, mallow, mint and an intense briny smell.

It has a right freshness well balanced with good glyceic notes and energetic salty taste. A medium body white wine, whose fermentation takes place in wooden vats of 50 hl, perfect pairing of many dishes based on fish and even more elaborate dishes. It is aged in barrels for 6 months.

## TRAINING

Production area - **Marsala (TP)**

Location of the vineyards - **Riserva dello Stagnone**

Grape Varieties - **grillo**

Exposition - **south, south east**

Altitude - **50 meters above the sea level**

Soil type - **sandy fine texture**

Planting year - **1995**

Planting density vine per hectare- **2.800**

Training system - **alberello marsalese**

Pruning - **guyot 6 -8 buds**

Yield per plant-**1,95**

Harvest period - **First decade of September**

Harvest system - **manual in 15 kg cases**

## VINIFICATION

Press - **soft pressing**

Fermentation equipment- **50 hl casks acacia wood**

Fermentation temperature in °C- **15 - 16**

Duration of the fermentation in days - **8**

Malolactic fermentation - **no**

Maturation - **6 months in 10 hl casks**

Bottling period - **6-8 months**

## OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. **13 %**

Residual sugar **1,68 g/l**

## ORGANOLEPTIC CHARACTERISTIC

Colour - **straw yellow**

Bouquet - **Exciting acacia wood nose, broom and yellow peach.**

Flavour - **armonic wine, with a good body and a persistent saltiness**

Unequaled with risotti, fish, soup and mussels and shellfish

## LACUBA

Grillo Bio

Sicilia DOP / Piane Liquide - Marsala

Ideal service temperature **12 °C**

**RALLO** 1860