

# BIANCO MAGGIORE

GRILLO / DOP SICILIA BIO // PIANE LIQUIDE - MARSALA

The white flowers and the fruits that remind of citruses, 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 - **2010**

Planting density vine per hectare -**4.200**

Training system - **trellis**

Pruning - **guyot 6-8 buds**

Yield per plant (Kg) - **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 **4,76 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**

Single Varietal



**BIANCO MAGGIORE**

Grillo Bio

Sicilia DOP / Piane Liquide - Marsala

**RALLO**  
1860