

**REGION** - Camporeale (Palermo), Sicily

**APPELLATION** - Sicilia D.O.C.

**VARIETAL(S)** - 100% Grillo

**VINEYARD SIZE** - 2.5 hectares (planted in 2005)

**SOIL** - Sand and clay

**AGRICULTURE** - certified organic

**ANNUAL PRODUCTION** - 451 cases

**CELLARING POTENTIAL** - 3 to 4 years

## VINIFICATION

Grapes were manually harvested and soft-pressed in the hours following harvest. Must was allowed to cold settle for 24 hours after which it was transferred into temperature-controlled stainless steel fermenters where it was inoculated with selected yeasts. Primary fermentation was carried out at 15°C for 14 days after which the wine was racked off into stainless steel tanks and allowed to rest on its lees for 6 months with weekly batonnage until it was bottled. The wine rested in bottle for 2 months before its release.

## TASTING NOTES

**NOSE** - Dried hay, saffron, morning dew, fresh jalapeño and hints of rosemary.

**PALATE** - Full body; medium acidity; and every so slightly tannic. Muscular and very textured. Full of white grapefruit and very long on the finish.

