VILLA CETRUS

GRILLO/PINOT GRIGIO

denominazione di origine controllata

TERRE SICILIANE

ORGANIC WINE

GRILLO GRIGIO

GRAPES
60% Grillo and 40% Pinot Grigio organic grapes.

VINEYARD AREA
Both the Grillo and the Pinot Grigio grapes are selected from low-yielding, iron-rich and fully organic vineyards located in the province of Ragusa, in Sicily.

TRAINING
All our vines are trained using the Gouyot training system. The plants are an average of 15 to 20 years old, with a plant density of approximately 5000 plants per hectare.

HARVEST
Manual harvest occurs in early August for the Pinot Grigio. The Grillo grapes are harvested approximately 3 weeks later, around early September.

VINIFICATION
The two grape varieties are vinified separately using the same technique. The grapes are de-stemmed and then softly pressed. The must is then chilled to 5°C and left to rest for 48 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 16°C and will last approximately 10 days. Following fermentation the wine is chilled down to 10°C to avoid malolactic fermentation and left on its lees for 30 days to maximize its aromas.

AGEING
After blending, the wine remains in stainless steel for 4 weeks before being bottled. The wine then rests in the bottle for a further 4 weeks before release.

ALCOHOL 13% vol

TASTING NOTES
The richness and intensity of Grillo intertwines with the elegant acidity of Pinot Grigio in this intriguing and unique blend produced with organic grapes grown in the Iron-rich red soils of Vittoria, in the province of Ragusa, Sicily. Straw-yellow in color, this wine displays floral notes along with hints of citrus fruit, green apple and melon. In the mouth it is complex and structured, with a crisp acidity, a textured minerality and a subtle salinity that gives it a persistent and refreshing finish.