GRILLO DEL BARONE

Wine: *White wine Grillo DOC SICILIA.*
Alcohol Content: *13 % vol.*
Production: *20.000 bottles.*
Grape Varieties: *Grillo 100%*
Vineyard: *Vigna delle Quojane 5,85 ha. 325 mt. asl 6.250 vines/ha Grillo 2,50 ha*
Location: *Erice DOC Wineroute*
Soil Composition: *calcareous, clay to medium texture, scattered with gravel and stone elements*
Vine breeding system: *Guyot*
Vine density: *6.250 vines/ha*
Average yield: *90 Q./ha. 1,60 Kg. per vine*
Harvest: *by hand approximately September 5th/September 10th*
Vinification process: *In white at 14/16°C temperature thermo-controlled fermentation*
Ageing: *3 months in bottle*

BARONE DI SERRAMARROCCO
IL GRILLO DEL BARONE
GRILLO
DOC SICILIA
DENOMINAZIONE ORIGINE CONTROLLATA

Wine produced with 100% Grillo grape, harvested in the "vigna delle Quojane" of 5,85 ha. Vines are trained by Guyot system with a density of 6.250 per hectare and with a low yield production of approximately 1,60 kg. per vine. It is vinified in stainless-steel vats.
With its brilliant yellow colour with light gold and green flashes, Grillo del Barone boasts a complex nose of exotic fruits, white peach, hawthorn, sage and balsamic herbs. Bright acidity and minerality pleasantly melted in a perfect balance enhanced by a long fruity finish. First harvest 2003.