



BALDOVINO GRILLO



TECHNICAL SHEET

Appellation:	Terre Siciliane – Indicazione Geografica Protetta (IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Grillo 100%
Training System:	Guyot, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.000
Yield per Hectare:	About 90 quintals
Yield per Vine:	About 3 Kg
Vinification:	Grapes are harvested and separately treated. Following the stripping of the grapes, the mashing is carried out using diaphragm press which guarantees a soft squeeze to fully respect the raw material. The must is fermented at controlled temperatures.
Aging:	The wine ages in the bottle for at least two months before release on the market

ANALYTICAL DATA

Alcoholic Content:	12 %
Total Acidity:	5,8
Residual Sugars:	< 2 gr/L

ORGANOLEPTIC FEATURES

Color:	Light straw-yellow, shot through with lively greenish highlights;
Bouquet:	Nose: the scent of Sicily fills the nose with fresh and intense notes of citrus, combined with delightful hints of almond and melon. Its delicate complexity of fruity aromas and scents of lavender and broom make it a wine to discover and experience. Palate: the taste buds will revel in the soft and fresh first impression of a wine that excels in persistence and simplicity. It has a lively fruitiness on the palate, crisp with aristocratic Mediterranean minerality, elegant and well balanced.
Storage Temperature:	16°C
Serving Temperature:	10°C
Suggested Glass Type:	Tulip
Serving Suggestions:	Excellent with first courses of pasta with vegetables and shellfish, white meats and grilled and oven-baked fish
Aging Potential:	3 years

SCORES

I Vini di Veronelli 2017:	86/100
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