



FEMINA
GRILLO *Bio*

**Wines that dance on the tongue
with grace and sensuality.**

The Femina line (Linea Femina), a tribute to the goddess Etna and to women through wines characterized by great elegance and sensuality.





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DOC SICILIA

Grape varieties: Grillo

Production area: Town of Palma di Montechiaro (AG)

Altitude: 20-50 mt asl

Soil: calcareous clay

Cultivation system: spurred cordon

Average age of vines: 8 years

Harvest: August

Vinification: cryomaceration for about 24 hours at 5°C.
Fermentation with selected yeasts in steel silos for about 10 days
at temperatures of 16°

Malolactic fermentation: no

Maturation and Ageing: stainless steel silos for 1 month, in
bottle for at least 30 days

Sensory analysis:

Appearance: Straw yellow with greenish reflections, clear, bright

Aroma: nose characterized by typical smells of herbs and
medicinal plants of the Mediterranean maquis, floral, slightly
spicy

Taste: dry, dry, balanced sip with a pleasantly savory finish

Alcohol content: 13% vol.

Serving temperature: 10/12 °C

Recommended glass: wide tulip

Food pairings: ideal as an aperitif, we recommend fish-based
first courses, fish tartare, the red shrimp of Mazara, oysters and
seafood and all simple seafood-based specialties typical of the
Mediterranean tradition.