



EMPSON & CO.
Experience Italy in a Wine glass



Grillo Terre Siciliane IGP

From vineyards located in Butera, Sicily, a wine made from native Grillo grapes that goes down easily thanks to its tangy palate, wonderful acidity and welcoming aromas of crisp apples and tropical fruit. It ages six months in stainless steel and then for a few months in bottle. A sunny Sicilian classic.

Wine exported to: Austria, Canada, USA, Japan, Puerto Rico, Australia, Turks and Caicos

Most recent awards

JAMES SUCKLING: 90



Winemaking and Aging

Grape Varieties:

100% Grillo

Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8 days
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (60.8 °F)
Malolactic fermentation:	no
Aging containers:	Stainless steel
Bottling period:	march
Aging before bottling:	3 months
Aging in bottle:	3 months
Closure:	diam

Vineyard

Organic:	No
Vineyard name:	no name
Vineyard location:	Buttera, Sicily
Vineyard size:	10 hectares (24.7 acres)
Soil composition:	Calcareous clay and sand
Vine training:	Guyot
Altitude:	250-370 meters (820 and 1,215 feet) above sea level
Vine density:	5,000-6,000 plants per hectare
Yield:	90 -110 quintals per hectare
Exposure:	Northwestern

Years planted:	1999
Age of vines:	15-20 years old
Time of harvest:	Mid to late September
First vintage of this wine:	2014
Total yearly production (in bottles):	15,000



Tasting Notes and Food Pairings

Tasting notes:	Bright straw yellow in color. The nose boasts notes of white- and yellow-fleshed fruit, floral aromas of mimosas and chamomile, mineral aromas and Mediterranean herbs. On the palate, the wine is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Simple fish dishes as well as raw preparations like sushi and sashimi.
Aging potential:	3 years
Alcohol:	Alcohol cont.: 13.5/14% by vol.; dry extract: 28 g/l; residual sugar: <5 g/l; total acidity: 6.2 g/l; pH: 3.2
Winemaker:	Gianfranco Sabbatino