

COLPASSO

GRILLO
SICILIA DOC
APPASSIMENTO



Grapes: 100% Grillo

The Grillo grapes are very carefully hand picked several times over, some when they have reached the peak of maturity, others after they have been left on the vines until they have lost the required amount of weight through drying.

Vinification: Following a very gentle destemming, we leave the wine to decant for about 24 hours and then fermentation takes place at about 17-18C° for about 12-15 days. The wines rests on the fine lees for about 3-4 months before bottling.

Vineyard: Our Grillo grapes are grown in the top white grape producing area around Marsala.

Tasting notes: The colour is straw yellow with flecks of gold.

On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit. The palate is soft and well-rounded, with touches of honey on the long finish.

