



barraco®



CLASSIFICATION: GRILLO IGP TERRE SICILIANE

GRAPE: Grillo

VINTAGE AVAILABLE: 2016

ALCOHOLIC DEGREE: 13 %

VINEYARDS SURFACE: 2 ha

AGE OF VINES: 50 years

TRAINING SYSTEM: Espalier

SOIL COMPOSITION: Red sand, clay and lemonstone

HARVEST TIME: 26-30th August

YIELD PER HECTARE: 50 q/ha

WINEMAKING: 3 days of maceration with skins;

AGING: From September to May in still tank; 6 months in bottle

BOTTLES PRODUCED: 6000

TASTING NOTES: Intense yellow colour; toasted almond and hazelnut, marmelade, Mediterranean scrub, oxidative and salty notes;

FOOD PAIRINGS: baked lake fish, roasted white meat, aged cheeses