



**GRILLO/ DOC SICILIA**

*This wine that represents the Sicilian white par excellence, comes from the land of choice for the cultivation of red grapes. Grillo is a generous and rich grape that is able to perfectly represent the Sicilian culture and spirit. The wine is a champion of structure and aromas that will give moments of great pleasure and conviviality.*





## GRILLO/ DOC SICILIA

TERRITORY / Central and southern Sicily

CLASSIFICATION / D.O.C.

GRAPE VARIETY / Grillo 100%.

SOIL / Clayey-calcareous.

HEIGHT OF THE VINEYARDS / 300-350 mt.. above sea level

ORIENTATION / South - South/East.

TRAINING SYSTEM / Espalier, with a density of 4.500 stumps per hectare.

YIELD / 80 q/hectare.

### VINIFICATION AND AGING

The grapes are harvested by hand at night, to avoid exposure to excessive temperatures which would compromise the aromatic expression. The harvest is brought to the cellar quickly and immediately sent to destemming and pressing. A soft pressing cycle follows and the must obtained is decanted cold. Subsequently the alcoholic fermentation starts in stainless steel tanks at controlled temperature. Once the alcoholic fermentation is over, the wine is racked and subjected to frequent batonnage which allow the fine lees to be suspended. This technique allows the structure of the wine to enrich, also giving it a greater aromatic expression. After bottling, the wine ages for two or three months in bottle before commercialization.

### ORGANOLEPTIC SHEET

It has a beautiful straw yellow color with crystalline reflections. It opens with fresh fruity scents reminiscent of white peach, hawthorn and grapefruit with subtle hints of aromatic herbs. In the mouth it releases its measured structure in which the alcoholic notes are perfectly integrated and balanced by the freshness and minerality that give this wine great drinkability.

### FOOD PAIRING

Bottarga and marinades will be companions of unforgettable evenings.

SERVING TEMPERATURE / 10-12° C.

ALCOHOL / 13% vol.

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