CASA GIRELLI Italian winemakers since 1966



SICILY HAS A HISTORY OF WINE-MAKING THAT DATES BACK TO ANCIENT TIMES. FOR MORE THAN 2500 YEARS, SICILY HAS BEEN A SIGNIFICANT CENTER OF THE MEDITERRANEAN VINICULTURE. ARCHAEOLOGICAL AND HISTORICAL FINDS IN THIS AREA, GIVE EVIDENCE OF A WIDESPREAD PRODUCTION, CONSUMPTION AND COMMERCIAL EXCHANGE OF VITICULTURAL PRODUCTS THAT STRETCH BACK TO THE PHOENICIANS AND THE GREEK COLONIES. BLESSED WITH CONSISTENTLY BRIGHT SUNSHINE AND RELIABLY MODERATE RAINFALL, SICILY'S CLASSIC MEDITERRANEAN CLIMATE IS IDEALLY SUITED TO THE PRODUCTION OF ORGANIC WINE GRAPES. THE WARM, DRY AIR MEANS THERE IS LITTLE CHANCE OF ANY MILDEW DEVELOPING, OR ANYTHING THAT MIGHT ROT THE GRAPEVINES. NO NEED FOR PESTICIDES, NOR ARTIFICIAL OR CHEMICAL PRODUCTS. WITH ITS PERFECT ENVIRONMENT, SICILY IS CONSIDERED THE BEST REGION FOR THE PRODUCTION OF ORGANIC GRAPES IN THE WHOLE OF ITALY.



GRILLO

SICILIA

DOC

Grapes:

Grillo (indigenous to Sicily)

Vineyard:

The vineyards are located in Valle del Belice, a hilly land in the western part of Sicily. Vines are trained in the traditional spalliera method (guyot and cordone speronato system). Planting density is of about 3500 vines/hectare. Production average is of about 60/70 tons.

Harvest:

Manual harvest takes place in September, preferably during the night, to preserve the healthiness of the grapes.

Only the perfect and ripe grapes are picked and then transported through small containers to avoid damages to the bunches.

Vinification:

The grapes are destemmed to eliminate any eventual vegetal hints, and then soft pressed. A static decantation of the must takes place at 9/10 °C to better prepare the fermentation process.

Fermentation lasts about 12 days at a controlled temperature, never exceeding 18°C. The first racking, which takes place after the fermentation, eliminates only the rough lees. The wine is then left on the fine lees in order to add structure and complexity.

Winemaker's notes:

With a straw yellow colour and greenish reflections, this wine has a delicate aromatic character. Fresh and crispy with a good complexity and texture. Ideal for any occasion.