

ORGANIC WINE



MELOVIVO

Grillo



DESCRIPTION

Our organic version of Grillo is made to express its freshness and simple deliciousness and produced to be a fresh young white wine.

Harvested in the second half of September it has a deep yellow color. The bouquet has typical white flowers aroma of citrus fruit, intense and elegant. It is fresh and dry with balanced acidity, rich in minerality and sapidity with a velvety and creamy taste.



CLASSIFICATION

D.O.C. Vittoria

VINEYARD LOCATION

C.da Bonincontro, Vittoria

SOIL AND ALTITUDE

Red sandy soil, 170 m. asl

GRAPES VARIETIES

100% Grillo organic

TRAINING SYSTEM

Guyot

AGE OF VINEYARD

10 years

YIELD PER HECTARE

80 Q.

VINIFICATION

12h crio-maceration with skins and cold fermentation

AGEING

3 months in steel and 2 months in bottle

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

10° - 12°