

## Coste a Preola Grillo 2019 – Territoriali

*Coste a Preola is the name chosen to pay tribute to Sicily and its biodiversity: this is the name of the vineyards' area, located in this western part of the island, close to the Mediterranean Sea and to the WWF Nature Reserve Lake Preola and Gorghi Tondi. **Coste a Preola Grillo** is the wine symbol of this strong bond between our winery and the natural oasis.*

**Classification:** DOC Sicilia

**Certification:** organic, IT-BIO-009

**Origin:** South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at an altitude of about 25 m a.s.l. (about 80 ft)

**Grapes:** 100% Grillo

**Alcohol content:** 12%

**Tasting notes:** Straw, bright yellow with greenish reflections. The nose is elegant, intense, with distinct and complex varietal notes of passion fruit, mint, pineapple and white peach. On the palate it has an excellent balance, is medium-bodied, rich and fragrant with a lively acidity and a good persistence

**Pairings:** particularly suitable with raw fish and shellfish appetizers. Excellent with fish soups, baked fish and tasty vegetable pies. Serve at 8-10 °C (46.5-50 °F)

**First vintage:** 2006

**Bottles produced:** 55,000

**Information on the vineyards:** Coste a Preola Grillo grapes' come from 17 years old vineyard, whose density is 4,600 vines per hectare, with a production of about 8 tons





**Soil:** Flat, composed of a medium-textured limestone substrate tending to sandy

**Training and pruning system:** cane pruning with single Guyot

**Harvest:** Second decade of August

**Vinification:** The fermentation process takes place in stainless steel, at a controlled temperature

**Aging:** In stainless steel tanks, on the lees, for 5 months