

Planeta

La Segreta Grillo 2024



WHITE
STILL WINE



ITALY



SICILY



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Grillo is the rounded white variety indigenous to Sicily; this version is perfumed with citrus and juicy with white peach and tropical fruit.

VITICULTURE

Vines are planted in the Gurra vineyard on moderate lime and averagely chalky soil at an altitude of 75m above sea level. The density of planting is 4500 vines per hectare and the training system is guyot.

VINIFICATION

The grapes are gathered by hand, they are de-leaved and sent for soft pressing. The must obtained is statically decanted for 24/36 hours. Fermentation occurs at about 15°C. At the end of fermentation a period of maturation on the lees follows with the aim of fixing the aromas.

FOOD MATCHING

As a fresh aperitif; ideal with fried vegetables and fish, pasta with sea urchins, or mozzarella.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Grillo (100%)
CLOSURE	Screw cap
SKU CODE	C9626124
EXPRESSION	White, Aromatic and Dry
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.3
TOTAL ACIDITY	5.8g/l Tartaric
SKU	C9626124