

Planeta

La Segreta Grillo 2025



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.

VINIFICATION

Guyot-trained vines in the Gurra vineyard grow at 75m above sea level, and are planted at 4500 vines per hectare. Grapes are gathered by hand, de-leafed and pressed gently. The must is settled for 24-36 hours, before fermentation occurs at about 15°C. At the end of fermentation a period of maturation on the lees follows, to help fix the aromas.

FOOD MATCHING

A fresh aperitif wine, ideal with tempura vegetables and fish, or pasta with sea urchins or mozzarella.

SIZE	75cl
VINTAGE	2025
ABV	12.5%
GRAPE VARIETIES	Grillo (100%)
CLOSURE	Screw cap
SKU CODE	C9626125
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	C9626125