

GRILLO SICILIA DOC 'SHAMARIS', TENUTA MONTE PIETROSO

2022 | White Wine



Case Size: 6

Straw yellow in colour with greenish hints. Aromas of sliced green mango, hints of flowers, lemon peel and almonds. Medium body, it shows a good balance in the mouth supported by a nice mineral freshness.

Vinification:

The indigenous Grillo grapes are grown on 5 year old vines located in Monte Pietroso and Marchesa, Monreale. The grapes are harvested in the early part of September by hand. On arrival at the winery, the grapes are soft pressed for approximately 5 hours at 14°C. After pneumatic pressing and cold decantation, the must is fermented at 18°-20°C. There follows a period in stainless steel tank on the fine lees for 4 months and the wine undergoes fining before bottling.

 Italy, Sicily

Cusumano

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Grape Varieties: Grillo

Classification: IGT Terre Siciliane | **ABV:** 13.5% |

Closure: Glass Cap