

Irmàna Bio Grillo

VINTAGE

2023

TYPE

Organic white wine

DESIGNATION OF ORIGIN

Sicily Controlled Designation of Origin

PRODUCTION AREA

Central-eastern Sicily

GRAPE VARIETY

Grillo

ALTITUDE

More than 200 metres above sea level

GROWING YEAR

The 2023 harvest was marked by little rain in the autumn, with a cool spring marked by heavy rainfall. Temperatures rose steadily from July until harvest, which was slightly delayed due to low spring temperatures

HARVEST

From the third week of August to the second week of September

VINIFICATION

Once the stems have been removed and the grapes gently pressed, they are transferred to the fermenting vat,



where the temperature is controlled to initiate alcoholic fermentation and maceration of the skins. Fermentation is followed by additional maceration of the skins in the wine for at least five days. The resulting wine then undergoes a natural malolactic fermentation and is left to rest on its own yeasts in steel tanks until it is bottled

AGEING

Once it has been bottled, it is kept in the cellars for a month before being put on the market



Tasting notes



Colour

Shiny yellow with greenish tinges



Bouquet

Tropical fruit, grapefruit, Sicilian orange blossom and Mediterranean maquis



Flavour

Rich and elegant on the palate, with a fresh lingering taste. Its aromatic richness and fresh acidity make it highly drinkable



Wine longevity

Three years



Alcohol content

12% vol.



Pairings

It pairs well with Mediterranean cuisine, mixed vegetable 'caponata', fried battered vegetables, fish soups and raw seafood



Serving temperature

8-10° C



First vintage produced

2022



Formats

75 cl