

ALLUMEA

Grillo Chardonnay
DENOMINAZIONE DI ORIGINE PROTETTA
SICILIA
ORGANIC



GRAPES:

Grillo 70%, Chardonnay 30%

VINEYARD AREAS:

Selected Organic vineyards in the province of Palermo, on the southern Italian island of Sicily.

AGE OF VINES:

Approximately 25 years old.

PLANT TRAINING AND DENSITY:

Guyot training. 4000 plants per hectare with an average yield of 1.5kg per plant.

HARVEST:

Manual harvest occurs in the middle of August for the Chardonnay. The Grillo grapes are harvested approximately 2 weeks later, around early September.

VINIFICATION:

The two grape varieties are vinified separately using the same technique. The grapes are de-stemmed and then softly pressed. The must is then chilled to 10°C and left to rest for 48 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 17°C and will last approximately 10 days. Following fermentation the wine is chilled down to 10°C to avoid malolactic fermentation and left on its lees for 20 days to maximize its aromas.

AGEING:

2 months in bottle prior to release.

ALCOHOL:

12,5%

WINEMAKER'S NOTES:

The wine has an elegant pale yellow hue, with a bouquet reminiscent of pineapple and lemon. The palate is fresh and crisp, with a great minerality and a long and lingering finish.

Perfect on its own or to accompany white meats, fish, pasta with white meat sauces.