



ORGANIC WINE CHARDONNAY GRILLO SICILIA

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESCRIPTION

This wine originates from the western side of the beautiful island of Sicily. This environment is perfectly suited for organic viticulture and the differences in vineyard altitudes make the harvest stretch over as long as four weeks, allowing for healthy, fully ripe grapes of distinct freshness and high aromatic expression.

WINEMAKING

Reductive vinification. This type of vinification is a new trend, which is increasing in Europe for the production of white and rosé wines. It is particularly suited to grape variety rich in varietal aromas that are sensitive to oxidation. The reductive vinification makes use of new systems able to ensure the protection against oxidation, especially during must extraction, by using inert gases such as CO₂ and N₂.

WINEMAKER'S NOTES

Deep straw yellow in colour, this wine shows fruitiness of citrus, grapefruits and ripe apples with a touch of ripe peaches and almonds. A crisp acidity guarantees a long and harmonious aftertaste.

FOOD PAIRING

Great with a variety of fish and seafood dishes, mildly spiced chicken or white meat, fresh salads or just to be enjoyed by its own. Serving temperature: 10-12°C.

CAPITOLI

The finest wines of the Italian winemaking tradition meet the history and culture of Pasqua family in this selection that embraces Italy from Southern to Northern through well-known vines and grapes.



Geographic Area
Western Sicily

Alcohol
13 %

Grapes/Blend
Chardonnay 80%
Grillo 20%

PH
3.10

Total acidity
5.5 g/l

Harvesting Period
Mid September

Residual sugar
6.5 g/l