

Fileno Grillo Sicilia DOC - Canicattì



The Producer:

It was for many years the mainstay of Marsala but with the recent renaissance of wines in Sicily its potential has been realised. The Canicattì winery has recently been rebuilt and has a great deal of investment. Tonino Guzzo, its consultant winemaker, has been chosen in Decanter magazine as one of Italy's up and coming winemakers and is making wines of outstanding quality.

The Wine:

Grape(s): 100% Grillo
Area: From vineyards around the town of Agrigentino in southern Sicily.
Vine Density: 4,000-5,000 per ha
Age of the vines: 15 years old. Training system: Guyot Yield:55hl/ha
Harvest: September
Vinification: A cool fermentation at 16C for 15 days in stainless steel vats.
There is no malolactic fermentation.
Ageing: Kept for 3 months in stainless steel vats and a further 2 months aer bottling before release.

Tasting Notes:

- A lovely, firm, ripe nose with tones of citrus and on the palate a rounded and depth followed by a nicely balanced finish.
- Grillo is a traditional Sicilian grape that is ideally suited to the island's warmth and makes wines of elegance and body. The potential has always been there and now with winemakers of flair and expertise it can be realised. A lovely, firm, ripe nose with tones of citrus and on the palate a rounded and depth followed by a nicely balanced finish.

Code: 1575
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Cork

