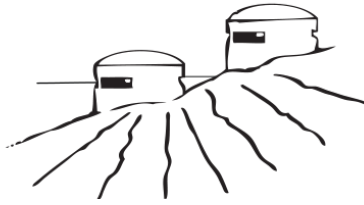


LE CASEMATTE



Grillo IGP 2021

Grapes:	100% Grillo
Region:	Sicily
Vineyards:	From a vineyard located in Butera, Sicily
Exposure:	Northwest
Altitude:	250-370 meters (820 and 1,215 feet) above sea level
Soil:	Calcareous clay and sand
Vine Training:	Guyot
Vine Age:	15-20 years old
Time of Harvest:	Mid to late September
Vine Density:	90-110 quintals per hectare
Vine Yield:	5,000-6,000 plants per hectare
Total Production:	15,000 bottles
Vinification Process:	The grapes are hand harvested in mid-September. Vinification takes place in stainless steel.
Aging Process:	Ages in steel vats for six months and then in the bottle for two months before release.
Alcohol Content:	13.5%
Dry Extract:	28 g/l
Total Acidity:	6.2 g/l
Residual Sugar:	<5 g/l
pH:	3.2
Tasting Notes:	Bright straw yellow in color. The nose boasts notes of white- and yellow-fleshed fruit, floral aromas of mimosas and chamomile, mineral aromas and Mediterranean herbs. On the palate, the wine is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.
Winemaker:	Gianfranco Sabbatino
Cellaring:	3 years
Bottled:	March
Closure:	Diam
Food/Menu Pairing:	Simple fish dishes as well as raw preparations like sushi and sashimi.