







# LILLO **GRILLO**

Intense and elegant white wine. "Lillo" by Caruso & Minini tells about the biodiversity of the places, the connection between man and nature graphically represented by a label showing sorrel flowers spontaneously growing between the rows of the vineyard. The winemaking preocess involves both cryomaceration of the destemmed grapes at controlled temperature of 4°C for about 4-12 hours ,and static clarification followed by steel aging before bottling. With its wide aromatic flower and fruit profile, this white wine is both suitable for an immediate consumption and able of being included among the Sicilian typical flavours Lillo stands out for its salty touch on the palate, perfectly in balance with structure and softness.

#### **APPELLATION**

**DOC SICILIA** 

#### **TASTING NOTES**

COLOR: Pale yellow color with greenish hues.

AROMA: An explosion of white flowers, with hints of field

herbs, in a mix of intensity and elegance.

PALATE: the wine stands out for its saltiness and acidity as well as the balanced softness and excellent taste structure.

#### **HOW TO TASTE**

FOOD MATCH: Delicate pairings such as raw fish tartare or sushi; also good with white meats and sautéed vege-

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

#### **MARKET DATA**

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.Ca.

**BOTTLES: 32.000** FORMATS: 75cl

PACKAGE: 6-case, 12-case only for specific markets.

## **VITICULTURE**

TERROIR: Hill VINES: 100% Grillo

TOPOGRAPHY: Marsala area ELEVATION: 350m a.s.l. SOIL: Calcareous - clayey EXPOSURE: north/ northwest TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha YIELD (q. PER HECTARE): 80 q/ha

HARVEST PERIOD: Between the last decade of August

and the first week of September.

HARVESTING METHOD: Hand-harvesting

### **WINEMAKING DATA**

ALCOHOL: 12.5% Vol.

WINEMAKING PROCESS: Cryomaceration in steel fermen-

ters at controlled temperature of 4°C for

12-24 hours. Soft pressing of the grapes, static clarifica-

tion of the must.

MATURATION: In steel on the lees.

