

GRICO

GRECANICO

Another gem of Caruso & Minini winery: Grico is an orange floral wine with a sage and fruity bouquet characterised by a fresh and joyful character. The harmony of this wine stands out just at the moment of manual harvest. Over the winemaking process grapes undergo a sudden decrease in temperature followed by a soft pressing of the whole bunch and fermentation at a controlled temperature of 16-18°C for 20 days. After 4 months of steel aging, the wine is bottled. An intense, fragrant wine with golden hues, the ideal choice for fine dishes with strong flavours.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Straw yellow color, with golden hues

AROMA: Linear and well defined the range of flavours, notes of orange blossom and sage leaves

PALATE: Absolutely coherent! Your mouth perceives the same notes of nose. Remarkable freshness, a real pleasant and fragrant wine.

HOW TO TASTE

FOOD MATCH: Ideal choice for vegetarian dishes. Unique pairing to taste with octopus and oysters, excellent with all kinds croutons

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, a wine completely dedicated to the social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 20.000

FORMATS: 75 cl

PACKAGE: Case of 6, case of 12 for specific markets only

VITICULTURE

TERROIR: Hill

VINES: 100% Grecanico

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Final weeks of September

HARVESTING METHOD: Hand-harvesting

WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WINEMAKING PROCESS: Hand -harvesting. Over the winemaking process grapes undergo a sudden decrease in temperature followed by a soft pressing. Static clarification of the must and fermentation at a controlled temperature of 16-18°C for 20 days.

MATURATION: 4 months in steel tanks

COLLECTIONS
THE ECLETTICS

