DUCA DELLA ROCCA

Grillo DOC Sicilia



TYPE OF WINE

Still white wine

MAIN GRAPES

Grillo

PRODUCTION AREA

Grapes coming from the vocated DOC area located in the territoy of Sicily Region (South-Italy)

SOILS

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morenic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

HARVEST

For white wine harvest can take plase very early in firts part of August

VINIFICATION

Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR

Straw yellow with delicate gold hints

BOUQUET

In the nose is fruity with notes of pear and melon, floral notes of lemon flowers, reminiscences of green thè and nettle leaves. Lovely citrus aroma with scent of dry flowers.

TASTE

Full bodied wine, fresh forthe acidity and minearality. A good persistence, with floral and cirtus reminiscences.

FOOD PAIRING

Can be combined to fish apetizers or mussels, first course with fish or vegetables suace, grilled fish or shellfish. Can accompany eggs or lean cold cuts.

SERVING SUGGESTION

10-12°C

ALCOHOL CONTENT

12,5% vol

[Bordolese standard (75 cl)], [12,5% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI
SPUMANTI S.P.A.

Stabilimento di Campogalliano
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