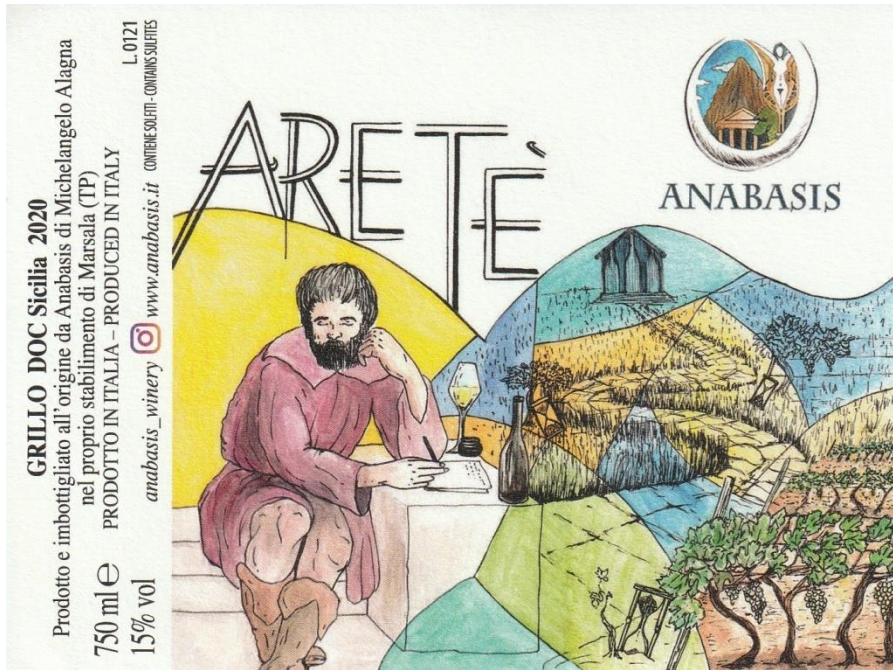


ARETE'



After a beginning it always follows a path towards a goal. The goal to be achieved, the bigger it is, the farther it is. The long path is marked by several stages, each of which marks a growth, an ascent towards virtue and value. The companions of this journey can only be will, courage and passion. Aretè Grillo DOC Sicilia is the emblem of the pursuit of perfection. A wine that seeks refined ways to express its value in all its floral and citrus aromas, both with excellent persistence and intensity. The result of a long research of quality, in every phase of its processing.

Wine making note

Grillo, in this part of Sicily gives an high sugar graduation and lends itself to produce very strong and perfumed white wines.

It reaches its technological maturity in the end of August, then the grapes are gently harvested and destemmed. After a soft pressing, the must is separated after a light contact of 3 hours with the skins.

The must is clarified by decantation. Then begins a fermentation with the inoculation of selected yeasts which lasts about 10 days at a controlled temperature of 16 °, followed by a period “sur lie” and a maturation in steel barrels for 6-8 months.

It has a residual sugar of about 2,0 grams per liter.



Grape: Grillo DOC Sicilia

Alcol: 15.00 % vol ca.

Colour: straw yellow
with greenish reflections

Consistency: very good,
velvety, silky

Perfumes: tropical fruits,
apple, banana and citrus
fruit, saltiness

Taste: soft, armonic,
elegant, persistent, sapid
and mineral

Yield per Hectare: 70 ql

Harvest: first decade of
Septembre

Aging: three months in
cement barrel, and
three months in steel
barrel