

# SELENE

## GRILLO



<b>Grape variety</b>	Grillo 100%
<b>Alcohol content</b>	13%
<b>Appellation</b>	D.O.C. Sicilia
<b>Area of production</b>	South-west Sicily; vineyards at Mazara del Vallo.
<b>Terroir</b>	Altitude at sea level; mainly sandy soil; the climate is mediterranean with mild winters and hot summers within a cooling sea breeze all year around.
<b>Vineyards</b>	Guyot training system; Yield per hectare: 100 q/h
<b>Harvest</b>	It takes place at the beginning of august at night time.
<b>Winemaking</b>	After a soft press, the grapes undertake the fermentation at 13°C of temperature for 15 days.
<b>Aging</b>	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
<b>Sensory analysis</b>	Pale yellow colour, Sene on the nose gives aromas of tropical fruits like yellow melon and mature along with aromatic smells of dill and rosemary. On the palate, the wine is light-bodied, with crisp acidity, a lovely flinty taste and notes of apricot and orange zest.
<b>Food matching</b>	It goes well with whole fish cooked in the oven, stuffed squid, sea food sauce without tomato. It is amazing also if paired with fat, savoury meats and medium seasoned cheese.
<b>Best to enjoy</b>	In a tulip shape glass at 8-10°C temperature.

**Do you know that:** Sene is a character from Giovanni Verga's romance where she is a ballet dancer who has a secret relation with the marquis Alberto Alberti...