

SENARÍA

GRILLO SUPERIORE SICILIA DOC

From an ancient Grillo vineyard over 40 years old, called Senaría by the farmers for the advanced age of the plants, a white wine is produced with great character and complex aromatic features.

GRAPE VARIETY

Grillo

TERRITORY OF ORIGIN

Gazzerotta estate, document n. 144, parcels 840, 841, 842, vineyards area ha 25,1
Mazara del Vallo - Province of Trapani

TERROIR

Soil composition: characterized by a clayey base, rich in minerals.

Altitude: 20 m above sea level.

Climate: a water stressed area, which also risks being exposed to high temperatures due to its distance from the sea.

VINIFICATION AND AGEING

Harvesting time in the first ten days of August. Reductive vinification with soft pressing and subsequent long fermentation at a low temperature. Ageing in steel for 12 months.

TASTING NOTES

Colour: straw yellow.

Aroma: intense and complex, particularly floral and fragrant. The aroma of yellow flowers is accompanied by buttery notes and hints of canned peach and hazelnut.

Flavour: intense and persistent, very soft, fresh and moderately sapid.

PAIRING

Perfect pairing with fish dishes, such as cous cous, amberjack ragu, or beccafico sardines. Serve at 8°-12°C.

ALCOHOL CONTENT

14% by Vol.

SIZE

75 cl

