

# I.C. ONE<sup>®</sup>

italian wine

*The golden color of Grillo reveals the sun that bathes the hills of Sicily. Sure to please all palates with its elegance and complex aromas.*



Qualification: I.G.T. Sicilia;

Grapes: Grillo;

Color: pale yellow with a light greenish hue;

Scent: very floral, intense and fruity;

Taste: balanced and persistent;

Alcoholic content: 13% vol.;

Ageing: in tank;

Serving temperature: 10° - 12° C/50° - 54° F.

Training system: contropalliera;

Pruning system: guyot;

Yield: low yield per hectare/acre;

Harvest period: second half of August;

Altitude: 150 - 400 m/500 - 1300 feet;

Harvesting method: traditional hand picking.

Wine-Making: the bunch is destemmed and then soft pressed, decanted at low temperature and in absence of oxygen, fermentation with selected yeast;

Fermentation/Maceration period: 1 - 2 weeks;

Fermentation temperature: 16° - 18° C/61° - 64° F.

## *Drink it at your leisure*

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