

Grillodoro 2018 – late harvest “Botrytis cinerea”

Organic Grillo Sicilia DOC – specialty



One of a kind sweet wine in the Sicilian scene, **Grillodoro** is a rarity, being the only "noble rot" wine produced on the island. It is sweet wine obtained from a late harvest of overripe Grillo grapes, characterized by the attack of Botrytis Cinerea, the so-called Noble rot, which occurs in our vineyard overlooking the Mediterranean. The peculiar position of the rows favors the development of Botrytis, since it exposes the grapes to the alternation of humidity, generated by the sea, sun and breeze, a very rare phenomenon that makes our Grillodoro a very precious nectar. Hence the highly symbolic name of our late harvest wine, which recalls the gold of the Sicilian sun bottled for a few and refined connoisseurs. Grillodoro is produced in very small quantities and only in the best vintages.

Grapes: 100% Grillo

Alcohol content: 13.5%

Residual sugar: 154 g/l

Area of production: South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district, at 25 m a. s. l. (about 80 ft)

Certification: organic, IT-BIO-009

Allergens: contains sulphites

Tasting notes and pairing: Golden, bright color, with light amber hues. Delicate bouquet, with floral hints of orange blossom and jasmine, saffron, and a final honeyed touch. On the palate it is crystal clear, harmonious, pleasant, with aromas of honey and tropical fruit, with a long persistence. It perfectly matches with dry almond-based pastries,



TENUTA

GORGHI TONDI

VINI PER NATURA

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tiramisu and ricotta cheese desserts. Ideal with blue cheeses. Serve at 10-12 °C (50-54 °F)

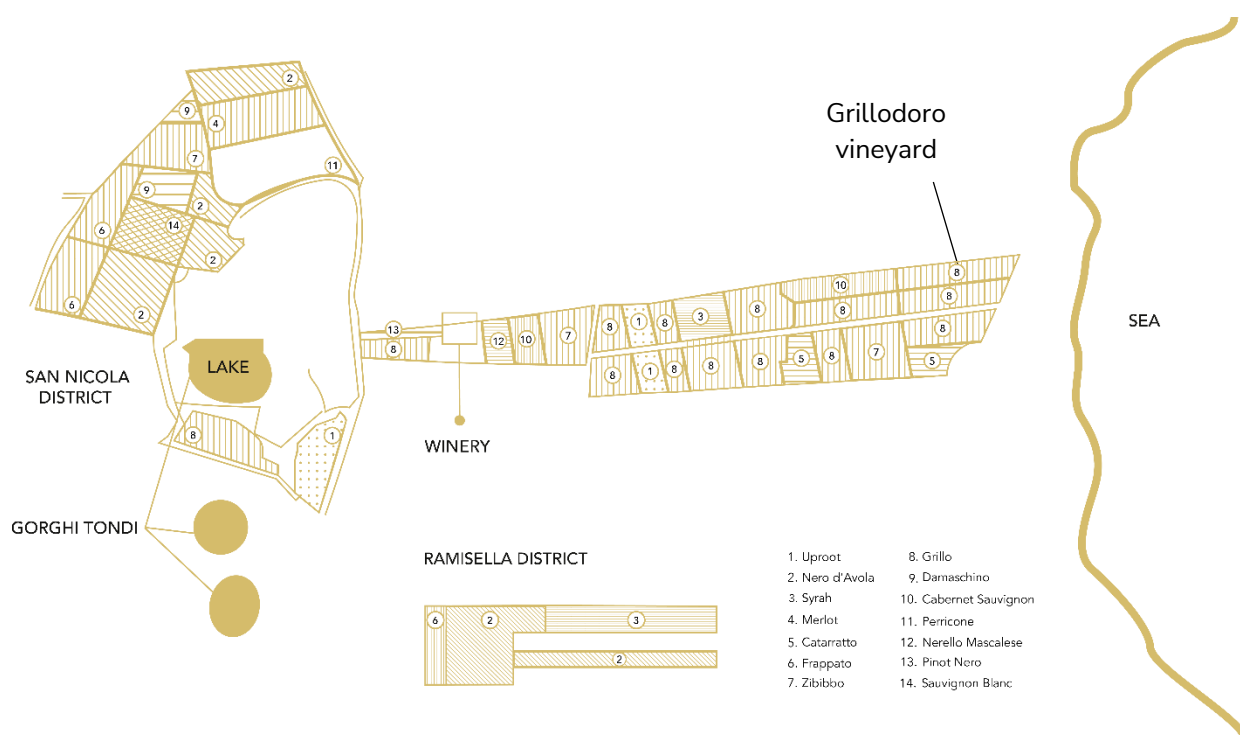
In the vineyard: Grillodoro grapes come from a vineyard of over 30 years, whose density is 3,200 vines per hectare, with a production of about 2 tons. The soil is flat, composed of a medium-textured limestone substrate mainly sandy, and the training and pruning system is single Guyot. The harvest is done manually, picking only the most suitable berries, and it happens between October and November

In the cellar: After a soft pressing of the grapes, fermentation process takes place at a controlled temperature, in small stainless-steel tanks. The wine ages for 1 year in stainless steel tanks, on the lees, further 2 years in new French oak *barrels*, and 1 last year aging in the bottle

Vintages produced: 2006, 2007, 2008, 2010, 2011, 2012, 2014, 2015, 2016, 2017, 2018

Bottles produced: 1,500

Bottle capacity: 50 cl



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