



## Coste a Preola Grillo 2023

Grillo Sicilia DOC organic – Territoriali range



**Coste a Preola** is the name chosen to pay tribute to Sicily and its biodiversity: this is the name of the vineyards' area, located in this western part of the island, close to the Mediterranean Sea and to the WWF Nature Reserve Lake Preola and Gorghi Tondi.

Coste a Preola **Grillo** is the wine symbolizing this strong bond between our winery and the oasis.

**Grapes:** 100% Grillo

**Alcohol content:** 12%

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

**Certification:** Organic, IT-BIO-009

**Allergens:** contains sulphites

**Tasting notes:** Straw, bright yellow with greenish reflections. The nose is elegant, intense, with distinct and complex varietal notes of tropical fruits, mint, pineapple, and white peach. On the palate it has an excellent balance, is medium-bodied, rich, and fragrant with a lively acidity and a good persistence

**Pairings:** Particularly suitable with raw fish and shellfish appetizers. Excellent with fish soups, baked fish, and tasty vegetable pies. Serve at 8-10 °C (46.5-50 °F)

**In the vineyards:** Coste a Preola Grillo grapes' come from a nearly 20 years old vineyard, trained with a single Guyot, whose density is 4,600 vines per hectare, with a production of about 8 tons. The soil is composed of a medium-textured limestone substrate tending to sandy. The harvest starts the second decade of August



TENUTA

**GORGHI TONDI**

VINI PER NATURA

**TENUTA GORGHI TONDI** s.a.s. Annamaria e Clara Sala Soc. Agr. – P. IVA: 01983130814

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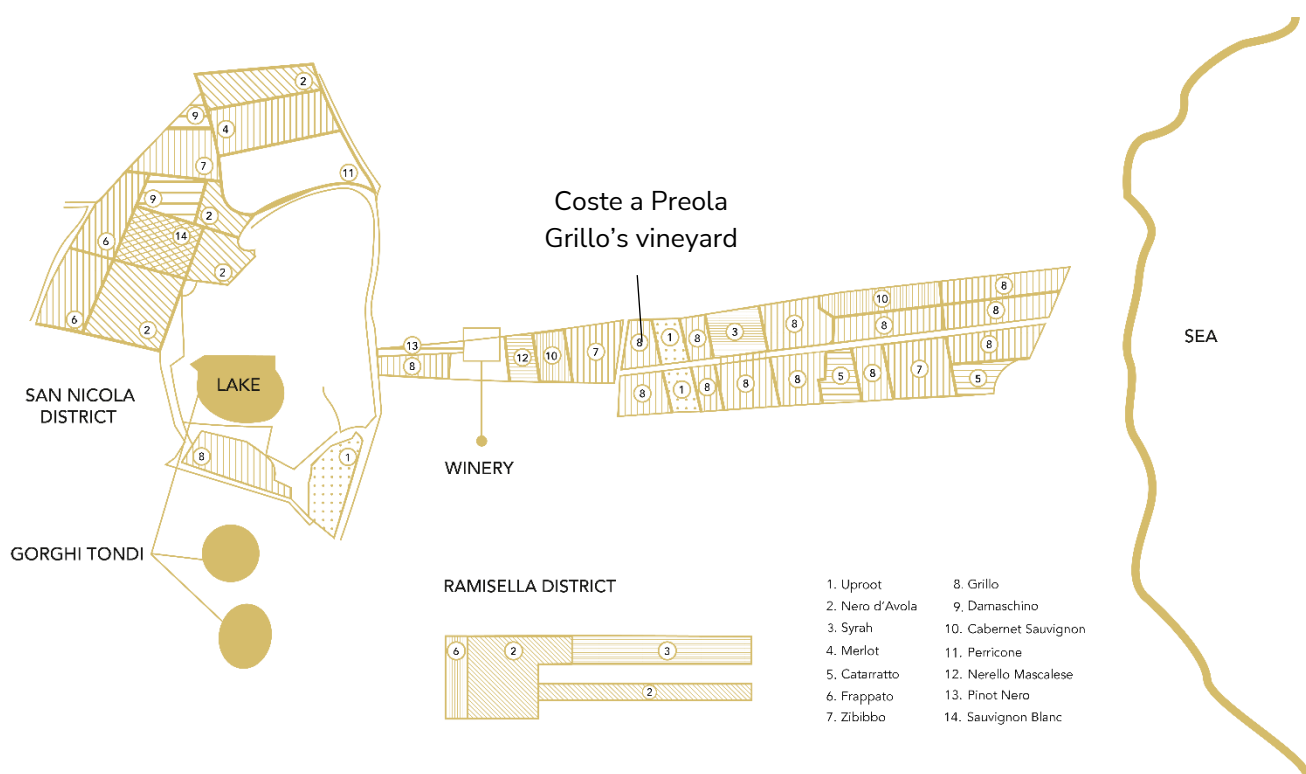


**At the cellar:** The fermentation process takes place in stainless steel tanks, at a controlled temperature. The wine ages in stainless steel, on the lees, for 5 months

**First vintage:** 2006

**No. of bottles:** 55,000

**Bottle capacity:** 75 cl



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