

DAL 1697

# SANTA TRESA

## Il Grillo Vino Spumante BRUT

The Santa Tresa Grillo Spumante Brut is one of the best examples of spumante to be made in Sicily in recent times.

**Grapes** 100% Grillo

**Harvest:** Harvest starts at the end of August when the grapes are picked by hand once they have reached the optimum level of maturity with the perfect acidity and sugar level for the production of fresh, fruity spumante.

**Vinification:** After destemming, the grapes are transferred to a pneumatic press, where they are very softly pressed in order to preserve the delicate characteristics of the Grillo grape. The must is then chilled and the solid particles are left to decant to the bottom of the tank naturally. The primary fermentation is carried out at a temperature of 18°C for 8-10 days. The wine is then put into a different stainless steel tank for the secondary fermentation. The special yeast strains added work very slowly, at a temperature of 14°C, creating a delicate perlage, and retaining freshness.

**Primary fermentation:** Takes place in stainless steel, temperature-controlled tanks at a maximum temperature of 18°C for 8-10 days.

**Secondary fermentation:** This fermentation process transforms the liquid into a spumante. It takes place in small stainless steel autoclaves at a temperature not exceeding 14°C, with the slow-working yeasts creating a wine with an elegant perlage and the fresh aromas typical of a Grillo Spumante.

**Tasting notes:** Straw coloured, with golden flecks, Grillo Spumante has very fine bubbles. A gentle, floral bouquet, the palate is soft and beautifully balanced.

**To serve:** Grillo is an incredibly versatile wine, which is an excellent aperitif, also perfect with tempura seafood or vegetables, fish and mild flavoured cheeses. The bubbles cleanse the palate after eating the typical local "scacce ragusane" - Ragusan rustic "street food" - flatbreads, filled with vegetables and cheese. Serve chilled at 8-10°C.

