



## **SULUQ**

### **Grillo – Sicilia DOC**

**Grape Variety:** Grillo

**Appellation:** Sicilia D.O.C.

**Alcohol:** 12.5% vol.

#### **Production Area**

Province of Trapani, Sicily.

#### **Vineyard & Terroir**

The vineyards are located at approximately 100 metres above sea level, in predominantly flat areas with medium-textured soils tending towards sandy composition.

Planting density ranges between 3,500 and 4,000 vines per hectare.

#### **Vinification**

Soft pressing followed by static sedimentation and fermentation at a controlled temperature of 16°C for approximately 10 days. The wine is then stored and matured in stainless steel tanks to preserve freshness and aromatic purity.

#### **Tasting Notes**

**Colour:** Bright straw yellow.

**Nose:** Delicate bouquet with notes of white fruit and citrus aromas.

**Palate:** Pleasant and persistent, with excellent minerality, freshness, and vibrant drinkability.

#### **Ageing Potential**

Up to 24 months.

#### **Serving Temperature**

12–14°C.

#### **Food Pairing**

Perfect with vegetarian cuisine and seafood pasta dishes, also excellent with grilled white meats and fresh cheeses.