

Kàrima - Grillo

MUSITA



SICILIA DOC
CONSORZIO
DI TUTELA VINI

Data Sheet

<i>Vintage</i>	2023
<i>Appellation</i>	DOC Sicilia
<i>Varieties</i>	Grillo
<i>Production Area</i>	Western Sicily, in the hills in Salemi area and surroundings
<i>Soil</i>	Clayey and loamy - sandy
<i>Vineyard</i>	Guyot
<i>Harvest</i>	In the second decade of August and before September.
<i>Vinification</i>	Fermented at a controlled temperature between 14 and 16 degrees Celsius with the use of selected yeasts.
<i>Ageing</i>	In stainless steel tanks on noble lees with periodic batonnage.
<i>Tastings notes</i>	A straw yellow color that seems to connect with the colors of Sicily, this wine has an aroma of flowers and citrus fruits, a lively palate but with a soft finish.
<i>Serving temperature</i>	11 -13° C

Analytical data

<i>Alcohol:</i>	12,0%
<i>pH:</i>	3,14
<i>Total Acidity</i>	5,5 gr/l
<i>Sugars</i>	1,5 gr/l

Packaging

<i>Bottle size:</i>	75 cl - Borgognotta
<i>Closure:</i>	technical cork - Nomacorc select green 100
<i>Bottle weight</i>	1,2 Kg
<i>Carton Weight:</i>	7,2 Kg
<i>Carton Size:</i>	252 x 167 x 302 mm
<i>Pallet size:</i>	80x120
<i>Cartons for layer:</i>	21
<i>Cartons for pallet</i>	105
<i>Carton Format:</i>	6 bottles
<i>Pallet gross weight:</i>	770 Kg
<i>Layers for pallet:</i>	5
<i>Bottles for pallet:</i>	630

Musita s.r.l.

C\da Passo Calcara, 552 – 91018 Salemi (TP) - Tel./fax +39 0924-68576 - www.musita.it – info@musita.it
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