

TENUTA SALLIER DE LA TOUR

GRILLO 2025

A hybrid of Catarratto and Moscato d'Alessandria created by the baron Antonio Mendola at the end of the 1800's, this Grillo captures the acidity and fresh aromas, with notes of citrus and herbs, typical for the Catarratto variety and sweet and floral aromas from the Moscato variety. A common variety at the beginning of the 1800's, mainly in the province of Trapani for the production of Marsala, today it's interpreted in a modern version, resulting in a fresh, aromatic and drinkable wine.

Grapes: Grillo

Appellation: Sicilia DOC

Vine growing area: Sallier de La Tour Estate - Monreale (PA) - Sicily

Training system: espalier

Pruning system: guyot

Vines per ha: 4.100

Yields per ha: 120 q/l

Fermentation: traditional for white

Fermentation temperature: 16°C

Duration of fermentation: 15 days

Malolactic fermentation: not carried out

Ageing: For 4 months on the lees in stainless steel tanks

Alcohol content: 13% Vol.

Wine analytical data: pH 3.12 - TA 5.33 g/l - RS 0.7 g/l - TE 20.3 g/l

