

'COSTE A PREOLA' GRILLO

The name 'Coste a Preola' was chosen to pay tribute to Sicily and its biodiversity: this is the name of the vineyards' area, located in the 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 symbol of this strong bond between the winery and the natural oasis in which it stands.

The wine is bright straw yellow with greenish reflections. On the nose it is elegant and intense, with distinct and complex varietal notes of passion fruit, mint, pineapple and white peach. On the palate it is perfectly balanced and medium-bodied, rich and fragrant, with a lively acidity and a good persistence of flavor. Particularly suitable with raw fish and shellfish appetizers. Also excellent with fish soups, baked fish, and tasty vegetable pies. Serve at 8-10 °C (46.5-50 °F)

GRAPE	100% Grillo
LOCATION OF VINEYARDS	South-western Sicily, Mazara del Vallo countryside, Trapani, San Nicola district
ALTITUDE	25 m / asl (about 80 ft)
TYPE OF PLANTING	Organic, IT-BIO-009
TRAINING AND PRUNING SYSTEM	Cane pruning with single Guyot
VINEYARD PRODUCTION	Coste a Preola Grillo grapes' come from a 17 year-old vineyard, whose planting density is 4,600 vines per hectare, with a production of about 8 tons.
SOIL	Flat, composed of a medium-textured limestone substrate tending to sandy
VINIFICATION	Fermentation in stainless steel tanks, at controlled temperature.
AGEING	In stainless steel tanks, on the lees, for 5 months.
ABV	12%
TOTAL PRODUCTION	55,000 bottles
OENOLOGIST	Clara and Annamaria Sala

