



VÌVIRI

GRILLO SICILIA DOC

ORGANIC WINE



Meaning “live” or also “drink” in Sicilian dialect, Viviri represents the liveliness of the Grillo variety grown on the hills and in which flavour and minerality stand out.

VARIETIES

Grillo.

PRODUCTION ZONE

Camporeale.

CHARACTERISTICS OF THE VINEYARDS

Mainly clay soils at 300-400 metres above sea level.

TRAINING SYSTEM

Traditional Guyot.

HARVEST

To preserve the full aromatic nature of this variety, the relationship between sugar content and acidity is assessed at each stage of maturation, taking care to avoid any form of water stress on the plants. Grapes are harvested when they have not yet achieved full ripeness, to preserve their aromas.

WINEMAKING METHOD

Off-the-skins fermentation takes place by means of soft crushing in the absence of oxygen, to avoid altering the primary aromas, with cold settling of the first-pressing must, and controlled, slow, continuous fermentation.

SENSORY PROFILE

Golden yellow with green highlights. Mediterranean aromas, herbaceous, floral and fruity notes are followed by a rounded, harmonious palate, underpinned by elegant acidity.

RECOMMENDED CELLARING

2 years.

FOOD PAIRING

Excellent with vegetable-based pasta dishes, crustaceans, white meats, grilled and baked fish.

ALLERGENS: Contains sulphites.

