

Specification	
Vinification	The Grillo grapes are picked early at the beginning of August to retain the acidity level perfect for spumante. They are picked very early in the morning to avoid the heat of the August sun. In the heat of Sicily, it's important to keep everything cool - before fermentation the juice is chilled and the particles allowed to settle naturally to give a clear liquid for fermentation. Both primary and secondary fermentation take place in stainless steel tanks. The secondary is done very slowly in order to retain the all-important freshness and fruit of the Grillo.
ABV	12.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Sicily
Type	Sparkling Wine
Grapes	Grillo
Genres	Organic, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Santa Tresa
Producer Overview	One of Sicily's oldest and finest wineries, producing top quality, indigenous varietal wines from Vittoria. In perfect harmony with nature and with ideal grape-growing weather conditions, Feudo di Santa Tresa's vineyards benefit from the Sicilian sun and cooling sea breezes, far enough away from the sea. Here, we are able to produce organic wines with the ultimate expression of our grape varietals and the soul of Sicilian character. Considerable replanting and upgrading on the 50 hectares "terra rossa" vineyards, alongside the highest quality winemaking, results in exceptional wines.
Closure Type	Cork
Food Matches	An ideal aperitif, and perfect with seafood antipasto.