FINA

Kebrilla

Sicilia DOC

Denominazione di Origine Controllata

Fresh and lively white wine with moderate alcohol level. Elegant floral bouquet, very fine taste with sweet and ripe citrusy hints.



VINEYARD

Type of wine: Dry white.
Grape variety: Grillo 100%.
Production area: Western Sicily.
Training and pruning systems: Controspalliera, guyot-pruning system.
Altitude: 150/450 mt. a.s.l.
Vines per ha: 4500-5500.
Yield per ha: 85/90 ql.
Harvest period: End of August.

VINIFICATION

Fermentation: 20% barrique, 80% stainless steel.
Refinement: 20% barrique, 80% stainless steel, 3 months in bottle.

TASTING NOTES

Kebrilla is a savoury wine, as grapes mostly come from our vineyards near the coastline facing the Island of Mozia. It's a wine that recalls the Sicilian terroir, the summer breezes and Sicilian citrus fruits.

FOOD TIPS

Fish, shellfish, fresh cheese, salami, ham, eggs, risotto, pasta with light sauces, chicken. Excellent as aperitif.

Serving temperature: 12-15°C



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