



## PrimeLuci | Grillo

D.O.C. - Denominazione di Origine Controllata

**TIPOLOGIA:** Still white wine D.O.C.

**GRAPES:** 100% GRILLO. Sicilian autochthonous historical vine. A wine with a fresh and young soul, an expression of Sicily in its truest essence, the scent of the sea blends with the wind and nature, enchanting the senses. In the glass it shines like the sun of Sicily. Joyfully enhancing the tables of wine-lovers.

**VINTAGE:** 2021.

**COLOR:** Straw-yellow with elegant greenish reflections.

**BOUQUET:** Enveloping, where hints of fresh citrus fruits, freshly picked prickly pears are combined with a fruit that seems almost hot, broom, hawthorn, pine, plum and then the salt of the Mediterranean Sea. It smells of Sicily and moments of pleasant light-heartedness.

**TASTE:** Very intense, persistent and harmonious. Notes of golden apple are combined with yellow peach and tropical fruits such as mango, pineapple and papaya that make it a sophisticated and precious wine.

**PRODUCTION AREA:** Western Sicily. 350 meters above sea level.

**TRAINING METHOD:** Espalier with "Guyot" pruning.

**HARVEST:** Mid-September.

**VINIFICATION:** Selection in the vineyard of the best grapes which have reached perfect ripeness. This is followed by de-stemming and pressing in total shelter from the air, through the careful technique of "vinification in reduction". The decantation takes place in a natural way, to then continue with the fermentation at a highly thermo-controlled temperature at 18 °C for about 10 days. Maturation on indigenous yeasts for 3 months in stainless steel containers, with continuous mixing of the "noble lees". The wine is then bottled and ready to surprise the palate

**ALCOHOL CONTENT:** 13,50% vol.

**ALLERGENS:** Contains sulphites.

**SERVICE TEMPERATURE:** 10°-12°C.

**PAIRINGS:** Excellent to give a touch of refinement to aperitifs, excellent with all fish-based menus and an interesting companion to white meats and soft cheeses.

**DRINKABILITY:** 2/3 years.

**SIZE:** 0,750 ml.



**Romano s.r.l.**

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