



## Gaia | Grillo

SICILIA D.O.C.



**TYPE:** Still white D.O.C. Sicilia—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fairy tale captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

**GRAPE VARIETY: 100% Grillo.** A careful selection aimed at preserving the fruit's original freshness and the most authentic varietal identity of Western Sicily. Characterized by great vigor and remarkable heat resistance, this variety owes its intriguing name to a poetic choice by local winemakers, who associated it with the pleasant chirping of crickets on warm summer nights. Vinified entirely in stainless steel to create a wine with a dynamic, lively, and carefree character, it represents a contemporary winemaking choice capable of delivering impressive organoleptic depth; it appeals to all palates thanks to a savory, aromatic, and accessible profile of excellent quality—far removed from fleeting trends.

**COLOR:** The wine displays a pale straw-yellow hue of extraordinary brilliance, enhanced by youthful highlights that are as crisp and clear as shafts of light. This vibrant, cheerful, and inviting color profile visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking luminosity foreshadows the natural freshness and balance revealed upon tasting, creating a captivating visual effect that evokes the warmth of the Sicilian sun reflecting off the sea waves.

**BOUQUET:** The wine displays a pale, extraordinarily luminous straw-yellow hue, enhanced by youthful highlights that are as crisp and clear as shafts of light. This vibrant, cheerful, and inviting color profile visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking brilliance foreshadows the natural freshness and balance revealed upon tasting, creating a captivating visual allure that evokes the warmth of the Sicilian sun reflecting off the sea waves.

**TASTING EXPERIENCE:** On the palate, it achieves a masterpiece of conviviality, proving incredibly easy-drinking, harmonious, fresh, and agile. Each sip is pure liquid energy—mineral and savory—with every nuance beautifully heightened. Vibrant freshness combines with a profile that is simultaneously soft and rounded, eschewing heaviness in favor of a smooth, seamless flow. It is a gentle embrace that captivates the mouth; the grapes' remarkable natural sugar content creates a balanced body leading to a clean, thirst-quenching finish of excellent persistence, leaving the palate enchanted, refreshed, and filled with beauty.

**TERROIR:** The raw material draws its essence from the beating heart of Western Sicily—a prime territory characterized by predominantly clay and limestone soils, ideal for producing fruity white wines with pronounced floral notes. This magnificent landscape, blessed with a wonderful Mediterranean climate, allows the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

**AGRONOMIC ARCHITECTURE:** The wine's extraordinary quality is rooted in choices aimed at achieving the highest standards of production excellence. The selected grapes come from vines trained on a vertical trellis system and pruned using the Guyot method—a refined technique that ensures a balanced relationship between vegetative growth and fruit production. This expert approach allows each vine to benefit from perfect sunlight exposure and constant airflow, yielding intact, healthy grapes rich in the natural acidity essential for fresh, highly drinkable wines.

**HARVEST:** Nature's perfect rhythm culminates in the summer months, when ripening reaches the ideal balance between sugars and distinctive varietal acidity. It is at this precise moment that the raw material is selected—a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and primary aromas of every single berry.

**WINEMAKING TECHNIQUE:** The wine's profile is shaped entirely within temperature-controlled stainless steel tanks, strictly avoiding the use of wood to preserve the purity of the fruit. Following the gentle pressing of selected grapes, the resulting must ferments for approximately 8–12 days at a strictly controlled temperature. It is then stored at a constant 18–20°C in stainless steel tanks until bottling—an oenological choice that enhances the wine's youthfulness, stability, and clarity prior to protective packaging.

### INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (**sulphites**), Bottled in a protective atmosphere.

### NUTRITIONAL INFORMATION

| average values per 100ml       |                  |
|--------------------------------|------------------|
| Energy                         | 313 kJ / 75 kcal |
| Fats                           | 0 g              |
| of which saturated fatty acids | 0 g              |
| Carbohydrates                  | 1,7 g            |
| of which Sugars                | 0,7g             |
| Proteins                       | 0 g              |
| Salt                           | 0 g              |

### DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

### WASTE SORTING

| Bottle                                                                               | Cork               | Capsule            |
|--------------------------------------------------------------------------------------|--------------------|--------------------|
| GL 70                                                                                | LDPE 4             | C/PVC 90           |
| Glass                                                                                | Silicone           | PVC                |
| Glass Collection                                                                     | Plastic Collection | Plastic Collection |
| Check your local council guidelines.<br>Separate components and dispose of properly. |                    |                    |

**ALCOHOL CONTENT: 12% Vol.** A beautifully balanced and light alcohol level, precision-calibrated to support the wine's agile, thirst-quenching structure, imparting extraordinary drinkability and making every glass incredibly versatile.

**ALLERGEN INFORMATION:** Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

**IDEAL SERVING TEMPERATURE: 10°–12°C.** This is the optimal temperature to allow the youthful, citrusy, and floral bouquet to unfold in perfect harmony, and for the vibrant acidity to spread across the palate with maximum freshness and smoothness.

**FOOD PAIRINGS:** It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase culinary versatility. It is perfect for kicking off a meal with appetizers featuring flavorful cured meats and cheeses, and pairs magnificently with meat-sauce pasta dishes, exquisite seafood recipes, hearty traditional soups, premium grilled fish, and shellfish. Its crisp, clean drinkability creates an inseparable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

**EVOLUTION AND LONGEVITY:** This wine's greatest strength lies in its youthfulness and savory character, expressing peak freshness within an optimal window of 4–5 years. When stored under proper conditions of temperature and darkness, it retains its crisp profile and lively, smooth flow, offering a consistently fresh, spirited, and vibrant drinking experience.

**SIZE: 750 ml (0.75 L).** The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



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