



PrimeLuci | Grillo

SICILIA D.O.C.



TYPE: Still white wine (Sicilia D.O.C.)—an authentic, proud, and crystalline expression of its terroir. Primeluci Grillo D.O.C. embodies the liquid essence of the Sicilian sun and sea. It is a Mediterranean tale captured in a vibrant glass, releasing aromas of the wind and unspoiled nature with every sip, offering a poetic and enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Grillo. An uncompromising, pure expression of Sicily's most charismatic indigenous white grape variety—a true oenological monument of the island. Celebrated for its generous acidity and natural aptitude for sugar and polyphenol concentration, this exceptional variety is crafted here into a monumental white wine. The approach focuses on the grape's absolute purity, allowing it to serve as an authentic interpreter of the terroir; it translates the fruit's mineral components and aromatic precursors into a profile that is structured, proud, and possessed of an overwhelming personality—far removed from fleeting trends.

COLOR: The wine displays a straw-yellow hue of extraordinary brilliance and visual density, traversed and enhanced by vivid greenish reflections that cut through like blades of light. This bold, vibrant chromatic texture visually reflects the wine's pristine youth and the perfect health of the raw material. The glass's brilliance foreshadows the vibrant acidity and rich extract that will be revealed upon tasting, offering a hypnotic luminosity that evokes the warmth of the Sicilian sun reflected on the sea waves.

BOUQUET: On the nose, a sumptuous olfactory alchemy of monumental breadth unfolds, where the technical precision of the scents merges with a spellbinding aromatic poetry. It opens with a burst of citrus energy—led by lemon and yellow grapefruit zest—that quickly fades into the sun-drenched sweetness of prickly pear and the crisp flesh of white peach and plum. With aeration, the aromatic structure evolves toward the floral elegance of broom and hawthorn, enriched by exotic hints of mango, papaya, and exquisite pineapple. The finish reveals extraordinary complexity: warm balsamic notes of Mediterranean pine emerge alongside an intense, distinctively saline and iodine-rich trail—a true reflection of a sun-kissed, coastal Sicily that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it reveals itself to be incredibly intense, harmonious, and structured. Each sip is pure liquid energy: a savory texture, underpinned by vibrant acidity, imparts minerality and an enveloping verticality that balances the richness of the tropical fruit. It is a saline embrace that captivates the palate, where notes of Golden Delicious apple and yellow peach—along with nuances of mango, pineapple, and papaya—lead to a finish of enduring freshness.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily, a prime location situated at an altitude of 350 meters above sea level. Up here, constant sea breezes and an optimal diurnal temperature range allow the fruit to acquire the saline complexity and freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving the highest level of excellence. The selected fruit comes from vertical-trellis vineyards using the Guyot pruning method—a distinguished system that naturally limits yield per vine. This expert approach ensures that every cluster receives perfect sunlight exposure, resulting in intact, concentrated berries with excellent acidity.

HARVEST: Nature's perfect rhythm reaches its peak in the first half of September. It is at this precise moment—when the balance between sugars and acidity achieves perfect harmony—that the raw material is selected. A thoughtful, meticulous harvest, aimed at preserving the absolute integrity of every single berry.

WINEMAKING TECHNIQUE: The wine's profile takes shape through gentle crushing and destemming, followed by soft pressing to extract only the finest free-run juice. The process continues according to white winemaking standards, with the wine held in stainless steel tanks at strictly controlled temperatures. This journey concludes with a period of aging on the fine lees to enhance creaminess, prior to final bottling.

INGREDIENTS

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

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	335 kJ / 81 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which sugars	0,7 g
Protein	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 Glass	FOR 51 Cork	C/ALU 90 Poly laminate
Glass Collection	Cork Collection	Aluminum Collection
Check your municipality's guidelines. Separate the components and dispose of them correctly.		

ALCOHOL CONTENT: 13% Vol. A perfectly balanced alcohol level, capable of supporting the wine's mineral structure and imparting extraordinary drinkability.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled, resulting from the traditional winemaking and preservation process, ensuring the wine's stability and quality evolution over time.

IDEAL SERVING TEMPERATURE: 10°–12°C. The optimal temperature to allow the aromatic bouquet to unfold in perfect harmony and the vibrant acidity to spread across the palate with maximum freshness.

FOOD AND WINE PAIRING: It proves to be a masterful and authoritative partner to fine dining—an ambassador of refined harmony created to elevate and ennoble the most exclusive culinary journeys. It finds its ultimate, natural expression alongside high-end menus featuring raw seafood, tuna tartare, sumptuous shellfish, and traditional seafood pasta dishes where the savory nature of the food demands a flawless acidic counterpoint. Its robust structure also makes it a perfect companion for elaborate grilled fish, herb-infused risottos, delicate white meats, and fresh or soft cheeses. Each glass creates an unbreakable bond with the dish, transforming the dining experience into a moment of authentic, memorable gustatory poetry.

EVOLUTION AND LONGEVITY: This white wine possesses the rare and proud gift of longevity, defying the myth that white wines must be consumed solely within their vintage year. Thanks to pronounced fixed acidity and remarkable structural depth, it boasts impeccable aging potential, confidently spanning 5 to 7 years. When stored under optimal conditions of temperature and darkness, the wine undergoes a fascinating transformation: its vibrant freshness and youthful fruit notes gradually meld with complex mineral nuances, hints of petrol, and subtle undertones of toasted dried fruit. It is a noble, refined evolution—perfect for those wishing to discover the profound maturity and luxury of a Sicilian white wine that time only serves to enrich with charm.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile—featuring slender lines and high shoulders—chosen to preserve the product's integrity and ensure impeccable, distinguished service when sharing a meal.



Romano Winery

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