

INTEGER® - Grillo 2018

Classification: Grillo Sicilia PDO

Alcohol (% ABV): 12.5

Territory: Western Sicily, Contrada Samperi, Marsala (TP)

Vineyard surface (ha): 9 (about 22 ac)

Age of vines: over 20 years

Soil composition: limestone, sandy loam, level land

Training system: single Guyot, 3,500 vines per hectare

No chemical fertilization or weeding in the vineyard is applied, phytosanitary treatments are dramatically reduced, using only small doses of sulphur and copper. Yield per hectare is lowered, the selection of the clusters is manual, in small cases, with a shorter travel time from vineyard to cellar

Acidity: 6.08 g/l

Residual sugar: 2.10 g/l

pH: 3.15

Total SO₂: 28 mg/l (no sulfites are added)

Harvest: manual, first week of September

Yield per hectare (t): 6

Wine-making: After a rigorous manual selection of the clusters, they are gently destemmed and softly pressed in order to start a spontaneous fermentation, operated by wild yeasts, of a small part of the batch, in old barrels and with a maceration on the skins (red wine-making process, with no pumping over or punching down) that lasts approximately 10 days, fully respecting its natural timing. The remaining batch ferments, instead, in clay [amphoras](#) and goes on macerating on the skins for a few months.



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Both alcoholic and malolactic fermentation are completed in an environment where temperature is indirectly controlled.

Aging: at least 10 months in clay amphoras and used oak barrels on the lees, up to a complete maturity and stability of the wine that is **nor refrigerated nor filtered**.

Bottles produced: 3,400

First vintage: 2006

Pairings: Serve and store at 13-16 °C (55-61 °F). We leave the consumer the matching he/she prefers

Bottled unrefrigerated, unfined, unfiltered

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