

INTEGER

INTEGER© – Bianco 2022

Classification: Grillo Sicilia DOP.

Alcohol (% ABV): 13.5.

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: 5.90 g/l.

Residual sugar: <1 g/l.

Total SO₂: <20 mg/l (no sulfites are added).

pH: 3.31.

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.

Bottles produce: 6.700.

