Grillo
Vigna di Mandranova

ALESSANDRO di CAMPOREALE

- The Alessandro family has been producing wine for 4 generations on the hills in **Camporeale (Palermo).**
- The estate includes 35 hectares of vineyards with a fertile clay and limestone-based soil in which are wisely cultivated native grape varieties, such as **Nero d'Avola, Catarratto and Grillo** and international ones like **Syrah and Sauvignon Blanc**, well-adapted in Camporeale area.
- All the work in the vineyard is done by hand, following **organic farming principles**, and making use of simple but effective techniques such as: roses to give warning of fungus attacks; green manure, used for soil fertility and to protect it from erosion; hedges and shrubs near the rows of vines to promote the growth of many organisms which combat parasites.

Varietal: 100% Grillo
Appellation: Sicilia DOC
Production Zone: Contrada Mandranova in the Camporeale countryside. North West of Sicily. Altitude 340 mt asl.
Soil: Hilly, clay-loam with medium presence of skeleton
Vinification: Grapes hand-picked around mid August. Soft pressing in absence of oxygen and slow fermentation at a low temperature
Maturation: 6 months in steel tanks on the fine lees at 10-12 °C and at least 2 months in bottle

A **very fresh and aromatic wine**, coming from one of the most renowned grape of the island perfectly adapted to the Contrada Mandranova's microclimate. Its tropical and citrusy notes, cleverly enhanced by the work in the vineyard, are combined to a long and mineral finish.

100% ORGANIC

- *Straw yellow with bright green reflections. Fresh notes of grapefruit, papaya, mango, passion fruit well balanced by the most delicate notes of white peach and elderflower. On the palate, the strong mineral entry, almost salty, evolves into a powerful, long and well-balanced sweet final*
- *Perfect as an aperitif, it pairs well with risotto with artichokes, with red mullet fillets or swordfish rolls*