

EUGHENÈS

NATO BENE

*Eughenès from the Greek "born well", is a line that includes important wines with character.
Eughenès Grillo is freshness and balance.*

Grillo 2022

Production area: Western Sicily, in the areas of Petrosino, Marsala and Mazara del Vallo.

Denomination: DOC Sicilia

Variety: Grillo

Soil and climate: altitude from 200 to 400 m above sea level; hilly orography; clay-loam soils, rich in nutritional elements (potassium, magnesium, calcium, iron, manganese, zinc). Mild winters; dry and windy summers with strong temperature variations between day and night.

Vintage: the 2022 vintage bore excellent fruit thanks to overall favorable climatic conditions. The rains were concentrated in autumn and spring. Temperatures were mostly in line with the average of recent years.

Vinification and aging: fermentation of the must in steel tanks at 14-16°C / 57-60°F; the wine matures in tanks for three months and ages for at least three months in the bottle.

Bouquet: Eughenès Grillo 2022 has a pale yellow color with greenish reflections. On the nose it presents fruity notes of pear and green apple, and hints of flint. On the palate it is savory and mineral.

Food pairing: excellent to enjoy with appetizers and fish-based first courses such as seafood salads and spaghetti with seafood.

Excellent at 10-12°C / 50°-53°F

Analytical data

pH 3.30

acidity 5.80

alcohol 13.00%

residual sugar 5g/l

*CONTAINS SULPHITES WITHIN LEGAL PARAMETERS

