



CANTINE GRASSO

IRIS(Organic)



TECHNICAL SHEET

Appellation:	Sicilia – Denominazione d’Origine Protetta (DOP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Grillo
Blend of Grapes:	Grillo 100%
Training System:	Guyot, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.500
Yield per Hectare:	About 70 Quintals
Yield per Vine:	About 2 kg
Vinification:	The grapes are subjected to soft pressing. The must is fermented at a controlled temperature
Aging:	The wine ages in the bottle for at least two months before release on the market

ANALYTICAL DATA

Alcoholic Content:	12 %
Total Acidity:	5,70
Residual Sugars:	< 2 g/l

ORGANOLEPTIC FEATURES

Color:	brilliant straw-yellow colour
Bouquet:	Nose: complex with floral and citrusy notes, and hints of aromatic herbs. Palate: a fresh, sapid and lingering taste
Storage Temperature:	16°C
Serving Temperature:	9°-11°C
Suggested Glass Type:	Tulip
Serving Suggestions :	excellent with grilled vegetables, salads and vegetarian dishes
Aging Potential:	2-3 years