

MILTON SANDFORD — WINES —

Tola Njiro Grillo 2018

COUNTRY

Italy

REGION

Sicily

PRODUCER

Tola Winery

ABV

12

GRAPE VARIETY

Grillo

TASTING NOTE

Bright, lime fresh white from this variety native of Sicily, made by the delightful Tola family.

BACKGROUND

Grillo is an ancient native Sicilian grape variety. The estate of Bosco Falconiera and after an attentive wine-making process they obtain a fresh, elegant wine with great minerality, with strong fragrances of citrus and peach. Ideal as aperitif, excellent with first and second fish courses

VINEYARD

The vineyards are situated in Tola's estate of Bosco Falconeria and Giambascio at about 400 mt above sea level, in the most glorious Sicilian terroir, between Palermo and Trapani. The vineyards are swept by warm winds of Scirocco and light sea breezes which cool down the sunny hills to retain the freshness and vibrancy of these wines. The vineyards are espalier trained, simple guyot pruned, with a density of 4.600 plants per hectare, a plant order of 240 x 90 cm and a production of about 2 kg per plant. !

WINEMAKING

De-stemming, Cold maceration of the skins with the must at 4 C° soft press of the grapes and controlled fermentation in stainless steel tanks, and successive fining in the bottle.

FOOD MATCH

An ideal aperitif, excellent with first and second fish courses.

