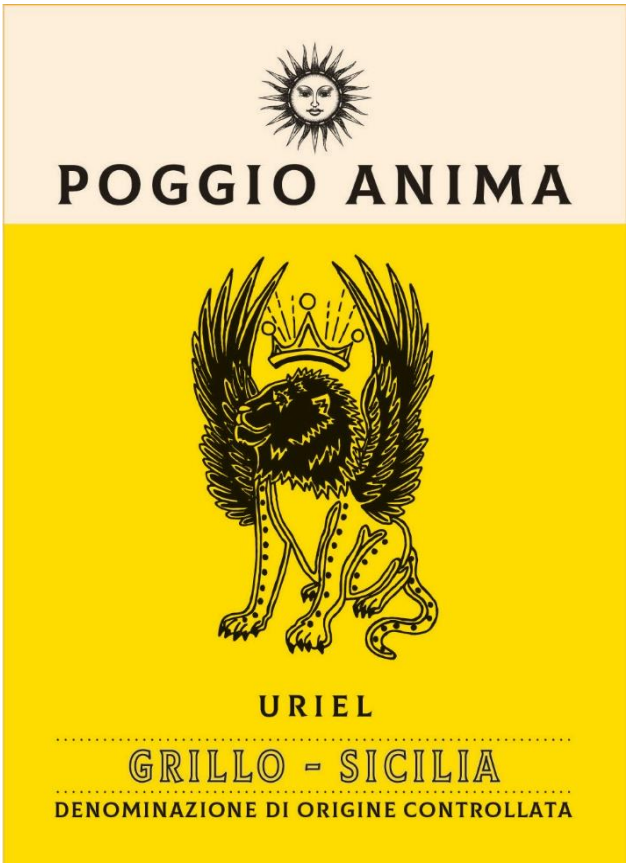
POGGIO ANIMA



URIEL GRILLO 2021 DOC SICILIA

VARIETALS	100 % Grillo
VINEYARDS	The vineyards are located in Western Sicily, in the Salemi area at about 40kms from Marsala. They are planted east facing following the vertical trellis system on sandy and clay rich soil, using guyot pruning. At an altitude of around 500metres above sea level, they are about 15 years old
HARVEST	Late August
VINIFICATION	After de-stemming and maceration for a few hours, the grapes are subject to soft-press before fermentation takes place in temperature-controlled stainless-steel tanks. The wine is then left on its lees for about a couple of weeks before being bottled.
TASTING NOTES	Light straw yellow in colour, it has a rich bouquet of tropical fruit with hints of sage and peaches. It is full and round on the palate with a lovely balancing acidity and a long perfumed finish.
FOOD	Great matching with oily fish like mackerel, swordfish or tuna, with spicy Asian dishes or just a bowl of juicy Italian olives.
TECH INFO	Alc: 12,5%; Tot Acid: 6,5 g/l; Res Sug: 3.43g/l;