

This wine is made from 100% Grillo, sourced from hillside vineyards located at 400 meters above sea level with a north-facing exposure, producing grapes of outstanding quality and varietal purity.

In this setting, Grillo expresses remarkable aromatic finesse thanks to constant ventilation and significant temperature fluctuations.

The harvest takes place manually in crates during the first half of September to preserve the integrity of the berries.

Vinification includes a cold maceration of the skins for 5 hours at 14°C, followed by pneumatic pressing, nitrogen saturation, and cold settling. Fermentation occurs at 18–20°C, and the wine matures in stainless steel on fine lees for 4 months, followed by additional bottle ageing. The result is a fresh, aromatic, and harmonious wine that reflects both the purity of the grape and the elegance of its terroir.

Grapes: Grillo 100% Alcohol: 12.5% Format: 0.751

Info: Contains sulfites - Product of Italy

## THE PRICE INCLUDES

A case of six bottles per item, with delivery to the villa.

## THE PRICE DOESN'T INCLUDE

Any items not explicitly listed under "The price includes".

## **IMPORTANT**

Deliveries are made Monday to Saturday (excluding Sundays and public holidays), depending on the check-in date. The sale of alcoholic beverages is restricted to adults aged 18 and over. Emma Villas and its appointed partners may request an identity document at the time of delivery or when the items are made available at the villa. If suitable proof of age is not provided, the delivery will not be completed.

