



WE ARE ON THE VOLCANO

Etna, at the vertical limit of vine cultivation, where everything is extreme

FEU D'O BIANCO DOP SICILIA

Feu d'O white has a straw color. It has an aroma of yellow-fleshed fruits including pineapple, melon, passion fruit and ripe peaches. The taste is fresh and dry. Grillo grapes are sometimes called the 'Sicilian Sauvignon Blanc'.

DATA SHEET

Grape Variety
Grillo, Carricante.
Type of Soil
Clay, Limestone (Grillo) and
Volcanic (Carricante)
Cultivation System
220x90 cm Espalier
Vine Density
5000 Plants per Hectare
Yield Grape/Ha
9000-11000 Kilos per Hectare
Aging
5 months stainless steel on the lees
and at least 3 months bottle aging

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Serving Temperature

13°C