

# RESILIENCE GRILLO 2020



Powerful, fresh, distinct. This Grillo wine pure perfectly reflects the epitome of a vine prince in this area of Western Sicily. It's one of the most popular label of the Colomba Bianca Resilience line of wines, expressing the value of hundred years of tradition in wine production, handed down from one generation to the next among Belice wine growers. The vineyards cultivated with traditional free-standing alberello training system allow us to have a limited production per vine. The soft pressing ensures the respect for the aromas and the natural acidity of the must. The following fermentation highlights its varietal character. Grillo Resilience is characterised by an elegant bouquet made of yellow pulped fruit plus subtle hints of tropical fruits. The great aromas and finesse make it a relevant white wine of excellent versatility.

**DENOMINATION:** D.O.C. Sicilia.

## SENSORIAL ANALYSIS



**COLOUR:** Bright greenish yellow, lively and limpid.



**BOUQUET:** Enticing scents of citrus fruit and white-blossom that resemble the Sicilian countryside, alongside notes of yellow peach and white melon developing on delightful nuances of sage and wild mint.



**TASTE:** Fruity and sapid on the palate. The mouthfeel is perfectly balanced, with an excellent acidity that provides freshness and harmony.

## HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with rich aperitifs of crostini garnished with fried vegetables. It matches perfectly with appetizers and fish-based first and main courses. It also pairs with white meat and sautéed vegetables.

**RECOMMENDED GLASS:** Medium-sized glass, narrowing at the rim.

**SERVING TEMPERATURE:** 8-10°C.

## ON THE MARKET

**ORIGIN OF THE NAME:** It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

**ANNUAL PRODUCTION:** 20.000 bottles.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

## AGRONOMIC DATA

**VITICULTURE:** Sustainable/integrated farming.

**GRAPE VARIETY:** 100% Grillo.

**VINEYARD LOCATION:** Valle del Belice.

**ALTITUDE:** 100-600 m.a.s.l.

**SOIL:** Chalky.

**TRAINING SYSTEM:** Free-standing alberello system.

**PLANTS/HA:** 2.500-3.000.

**YIELD Q/HA:** 60-70.

**HARVEST PERIOD:** Mid-September.

**HARVEST METHOD:** Manual in 10-15 kg crates.

## OENOLOGICAL DATA

**ALCOHOL CONTENT:** 13% Vol.

**SULPHITES CONCENTRATION:** Low content of sulphites, 40% of the maximum limit.

**VINIFICATION:** The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. The soft pressing ensures the respect for the aromas and the natural acidity of the musts. Afterwards, the must undergoes static clarification at 12°C for 24 hours and it's subsequently fermented, so as to preserve the varietal characteristics. The ageing in steel tanks for 4 months with frequent bâtonnages is useful to maintain regular suspension of the noble lees and restrict the usage of sulphites.

**REFINEMENT IN BOTTLE:** 3 months before commercial release.

**AGEING POTENTIAL:** Good evolution over time. To drink within 4 years before commercial release.

## VINTAGE 2018



### BERLINER WEIN TROPHY

Silver medal



### INTERNATIONAL WINE CHALLENGE

Silver medal

92 points



### DECANTER

Bronze medal