



# Shamaris

Sicilia DOC

100% Grillo. Vineyards cultivated on hills at 400m asl, North exposure, at a density of 5000 plants per hectare and yield of 7500 kilograms per hectare. Manual harvest into cases in the first half of September.

## **Vinification**

Cold maceration on the skins for 5 hours at 14°C, pneumatic pressing, cold decanting, fermentation at 18°-20°C, period in stainless steel tanks on the fine lees for 4 months followed by aging in the bottle.