

BIANCO DI ABBADESSA

DOC Sicilia Grillo
Organic wine



Bianco di Abbadessa is the premier cru of Ansaldo Farm Estate, wanted by the family, to bring the consumer closer to the production philosophy of the White Reserve "Abbadessa", which since 2006 continues to be produced with the Grillo grape, grown organically and cared for by skilled hands of the winemaker Giacomo Ansaldo.



GRAPE VARIETY: Grillo (100%)

DENOMINATION: GRILLO DOC SICILIA

WINE-GROWING AREA: Ansaldo Farm Estate - Marsala - Sicilia

NAME OF THE VINEYARD: Vigna Abbadessa

SOIL: Medium-textured, fairly deep with a slight presence of skeleton. Of a reddish color, quite calcareous with an alkaline reaction, in depth it is characterized by the presence of a thin calcarenitic crust of marine origin, and an important layer of "turba", an ancient soil where the roots are stationed and find the water resources and macro nutrients for a good vigor

YEAR PLANTED: 2006

ALTITUDE: 155 m above sea level

VINEYARD EXPOSURE: North - South

VINE DENSITY PER HECTARE: 4.545 (sixth 220×100)

TRAINING SYSTEM: Espalier

TYPE OF PRUNING: Short Guyot

YIELD OF GRAPES PER HECTARE: About 70 tons

HARVEST PERIOD: First week of September

TYPE OF HARVEST: By hand, in 15 Kg crates

VINIFICATION: Destemming and cold maceration for 5 hours, soft pressing and static clarification of the must

FERMENTATION: In stainless steel at a temperature of 14-18° C

MALOLACTIC FERMENTATION: Not carried out

AGEING: In steel tanks in contact with the yeasts for 6 months and a further 3 months in the bottle

BOTTLING: At 15°C, under controlled atmosphere (nitrogen)

TYPE OF BOTTLE: 75 Cl dark glass burgundy

TYPE OF STOPPER: Single-piece natural cork 45×26 cm

ALCOHOL CONTENT: 12,5% Vol.