

# 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.