HOUSE OF TOWNEND

Santa Tresa Grillo Spumante Brut

Price	£13.69
Code	SANT240

Spumante style wines made from Grillo or from Sicily are quite rare, but we've found a gem—and it's absolutely superb!

Tasting Notes:

The Santa Tresa Grillo Spumante is really fresh, with a bouquet which reveals both citrus and floral notes. It is fruity on the palate, has great balance, soft and gentle, complemented by a lively burst of acidity.



HOUSE OF TOWNEND

Specification	
Vinification	Made from 100% Grillo, the grapes are picked early, at the beginning of August, to retain the acidity level perfect for the production of fresh, fruity spumante. In this warm climate, maintaining freshness is key, so the grapes are picked in the cool early hours of the morning, avoiding the heat of the Sicilian sun. Both the primary and secondary fermentations take place in stainless steel tanks, with the secondary fermentation being slow and deliberate to retain the vibrant freshness and fruitiness of the Grillo grape.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Sicily
Type	Sparkling Wine
Grapes	Grillo
Genres	Organic, Sparkling, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Refined, elegant and refreshing
Producer	Santa Tresa
Producer Overview	One of Sicily's oldest and finest wineries, producing top quality, indigenous varietal wines from Vittoria. In perfect harmony with nature and with ideal grape-growing weather conditions, Feudo di Santa Tresa's vineyards benefit from the Sicilian sun and cooling sea breezes, far enough away from the sea. Here, we are able to produce organic wines with the ultimate expression of our grape varietals and the soul of Sicilian character. Considerable replanting and upgrading on the 50 hectares "terra rossa" vineyards, alongside the highest quality winemaking, results in exceptional wines.
Closure Type	Cork
Food Matches	An ideal aperitif, and perfect with seafood antipasto.