



TENUTA
STOCATELLO
AGRICOLTORI DAL 1923



ANIMI

Animi, is my first wine. It is the year 2007 and Menfi is experiencing a moment of great oenological launch and this Grillo in purity, born to share the soul and the passion in making wine and to narrate of this tiny piece of Sicily. Today it is an established wine, among the best expressions of the variety, that has found its reference habitat in the western part of the island, ever since it has existed. Fresh with intense aromas it is appreciated by wine lovers of all ages and by the wine critics who follow it with great interest.

Renzo Barbera



AGRONOMIC DATA

GRAPE VARIETY USED: Grillo
VINEYARD LOCATION AREA: Menfi c/da Stoccatello.
ALTITUDE: 230m above sea level.
DENOMINATION: Doc Sicily
SOIL TYPE: sandy limestone mix.
ORIENTATION AND EXPOSURE OF THE VINES: east-west.
TRAINING SYSTEM: trellis.
PRUNING SYSTEM: Guyot
GRAPE YIELD, QUINTALS PER Ha: 90
PLANT DENSITY PER HA: 4,000
HARVEST PERIOD: last 10 days in August.



TASTING

VISUAL EXAMINATION: Straw yellow
OLFACTORY EXAMINATION: On the nose it releases intense aromas which they talk of the territory: floral scents such as mimosa and fruity scents such as white plum and the yellow peach; there are also notes of exotic fruit and aromatic herbs of the Mediterranean scrub. Agreeable citrus scents denote fragrance and extreme pleasantness.
OLFACTORY TASTE EXAMINATION: On the palate it is a full and decisive confirmation of the elegance that the wine manages to express with its freshness, minerality and sapidity, mitigated by a good body and a remarkable taste-olfactory persistence that leads us back to the aromatic components of its intense bouquet.



OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5 % volume
WHITE VINIFICATION: soft pressing, fermentation at controlled temperature
AGING: in stainless steel tanks where it refines "sur-lie", with batonnages for approximately three months